

# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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## PUNISH CRUELTY IN HANDLING OF LIVESTOCK

### Only Way to Stop This Abuse and Loss Is to Make Examples

The National Provisioner continues to receive numbers of communications from packers and others concerning its agitation of the question of the rough handling of livestock.

This evil is primarily an abuse that needs correction from the humane standpoint. But packers have long been interested in its solution on the ground of losses suffered in bruised meats as a result of the unnecessary roughness and cruelty of stock yards and shippers' employees in handling meat animals before they reach the packinghouse. It is maintained that this rough handling is entirely unnecessary, and that it entails a considerable loss to packers, as well as needless cruelty to the animals concerned.

The fault appears to lie in the lack of supervision of humane society officials and others who are supposed to guard against such abuses. It has been shown that packers' employees at the big centers, for economic reasons if for no other, are compelled to exercise care in driving and handling livestock. Railroad, shippers and stock yards' employees apparently have no such interest, and it is among them that the abuse thrives and at their hands that the damage results.

The National Provisioner has already published letters from packers and others giving their experiences as eye-witnesses of these abuses. Following these exposures the Executive Committee of the American Meat Packers' Association authorized Secretary McCarthy to communicate with officials of humane societies at the various packing centers concerning these abuses and their remedy.

The replies to this letter in most instances disclaim responsibility, allege insufficient means for proper supervision, or seek to put the blame for the abuses on the packers themselves. The humane society officials generally offer to co-operate with packers in remedying the evil.

### Does He Really Know What Is Being Done?

In a recent issue the reply of the secretary of the Illinois Humane Society was published by The National Provisioner, in which he tells of the plans for preventing cruelty—plans apparently not effectively carried out—and wanders somewhat from the point by talking of the "appeal to the pocketbook" in these losses from bruised meats, and of the hypocrisy of humanity in general in this matter of cruelty to animals.

He states that the practice at Chicago in

driving cattle is to use a stick with a quarter-inch prod in the end of it, and that this "is better than using a club to beat the cattle with." This statement is denied by B. I. Brittain, the veteran packer now with Miller & Hart at Chicago, whose letter to The National Provisioner some weeks ago opened this discussion.

Mr. Brittain declares that such an instrument is not used at the Chicago yards, which indicates that the Illinois Humane Society officials must have investigated the situation largely through hearsay. If such is the case, it affords an interesting sidelight on the capacity of these humane society organizations to enforce humane regulations.

In his latest communication Mr. Brittain sums up the situation by declaring that the evil will go on until some one is punished, and the punishment is held up as an example to other evil-doers. To accomplish results he says something more is necessary than the perfunctory notices of warning posted by the Humane Society. These notices mean nothing now, and will continue to mean nothing so long as they are not backed up by vigorous enforcement of the warnings contained therein. He says:

**Humane Society Officials Are Not Aggressive.**  
Geo. L. McCarthy, Secretary,  
New York City.

Dear Sir: We note in the columns of The National Provisioner a copy of the letter from an official of the Illinois Humane Society, which deals mostly with the handling of cattle. While we have no particular interest in this branch of the trade, we might say in passing that they are wrong as to the facts. We know quite well what they mean by "a stick with a quarter-inch prod at the end," but have never seen one in use in the Union Stock Yards.

It is not so much what they use as how they use it. The notices are duly posted in the scale house, to be sure, and so far so good, but they are not a terror to evil-doers, and until you get something that is, the mischief will go on. The Yards officials are not losing much sleep over this matter, and it is hardly to be expected that they will, as it does not greatly concern them.

You say there is a State humane officer at the Yards. But, to put it mildly, we do not think he is at all aggressive. He does not go out after business; at least, we never see him, and we have seen quite a good many cases that we thought needed his attention.

To put this matter in a nutshell: If anything worth while is going to be accomplished, several men will have to get busy and get out into the chutes and alleys and see what is being done and bring the of-

fenders to justice. This will help, and will give the Humane Society notices some meaning. As matters now are, no one pays any attention to them.

In the event of anything being done along this line, it would be well to post up in many conspicuous places particulars of the convictions secured. Such notices would mean something, and with such concrete examples before them, and the constant liability of being under the observation of an officer, would make those handling livestock of all kinds a great deal more humane than they now are, and with these results secured other abuses in the transportation and handling of livestock might be looked into.

Yours truly,  
MILLER & HART,  
Per B. I. Brittain.

### "PLATING" LAMB CARCASSES BARRED.

The Federal meat inspection authorities have decided to stop the practice of "plating" lamb or sheep carcasses; that is, the transferring of caul fat from one carcass to another. It is claimed that this practice is for the purpose of deceiving the purchaser, in that the caul from a fat sheep will be attached to a poorer carcass. Neither is unhealthful or unwholesome, but the authorities believe the practice is immoral, and will not pass carcasses so handled. The ruling reads: "Attention is directed to the practice known as 'plating' (attaching the caul of a fat sheep or lamb to a poorer carcass). As this is done for the purpose of perpetrating a fraud, inspectors will not permit the authorized marks of inspection to be placed upon carcasses which have been so treated."

### CO-OPERATIVE MEAT INSPECTION.

It is reported that Chicago and Milwaukee will co-operate in meat inspection, so that meat condemned in one city will not be unloaded on consumers in the other city. As a result of correspondence between Health Commissioners F. A. Kraft and W. A. Evans, there will be a conference in Chicago relative to devising standards. Special attention will be paid to the question of determining how old calves must be before being sold for food, the "bob" veal trade being among the violations that are the most difficult to prevent.

### CAN USE BONE MARROW FOR FOOD.

A recent ruling of the Federal meat inspection service permits the use of marrow from shank bones for food purposes under certain conditions. The ruling says: "The marrow of shank bones from carcasses which have been inspected and passed may be used for food purposes, provided the bones are handled in a sanitary manner."

## CLASSES AND GRADES OF MEAT

### Market Terms and Trade Methods Reviewed

By Louis D. Hall, Assistant Chief of Animal Husbandry, University of Illinois.

(Continued from last week.)

[EDITOR'S NOTE.—This review of standard grades of meat, methods of marketing carcass meats and cuts, and other wholesale trade methods, begun in The National Provisioner of December 3, is the first of its kind ever compiled or published. It brings trade practice right up to date, and may be taken as authoritative. Though most of the information contained in it is already known to up-to-date traders, yet it is worth while even for them to review it in this manner, while the information contained in it will be of great educational value to those not now in possession of it. For this reason The National Provisioner is glad to give space to Mr. Hall's admirable review, or at least such portions of it as will particularly interest our readers.]

#### Lambs.

Carcasses of sheep that are more immature than yearlings are classed as lambs. The difference in degree of maturity is indicated principally by lighter color and finer grain of flesh, redder and softer bones, and a break-joint that is smoother and more moist to the touch, combined generally with lighter weight of carcass. Sex is not specified in lamb quotations, and only in fancy trade is discrimination made in favor of wether lambs.

About two-thirds to three-fourths of the wholesale mutton and lamb trade consists of lambs, and they are sold chiefly to city dealers. The retail market trade of Chicago uses lambs almost to the exclusion of mature mutton. This is due to the demand for small lean chops and legs of lamb, together with the fact that lamb is superior to mutton in tenderness and flavor.

The majority of dressed lambs are known as "spring lambs" from June until December; after August, however, they are frequently quoted simply as lambs. Frozen spring lambs are sold regularly, though in relatively small numbers, during the winter and spring. The terms "yearling lambs" and "fall lambs" are frequently used during the spring and summer with reference to lambs approaching yearlings in age, but similar to spring lambs in size and shape. These terms, however, are used somewhat loosely by the trade and do not denote distinct sub-classes.

The grades of lambs are choice, good, medium, common and culls. The grade is determined more largely by quality and weight and less by form and covering than is the case with carcass mutton. Quality of flesh and bone is especially important for the reasons stated in describing veal. Weight is a matter of much significance in selecting lambs, and a decided preference is shown for weights well below those of yearlings, because the latter are to some extent sold as heavy lambs. Dressed lambs seldom exceed 50 pounds in weight, but no distinct line can be drawn between the two classes either in weight or degree of maturity. The minimum weight of lambs is about 15 pounds, and few carcasses weigh less than 20 pounds.

Form and covering are of most importance in the choice and good grades. Plump legs, full, wide backs and loins and thick flanks and breasts are the principal points by which form is judged. In covering, lambs are not as fully developed as yearlings. The back and loin should be well covered but much less fat is found especially on the legs and ribs than in other classes of dressed sheep. Medium and common lambs are, as a rule, cauldressed; the choice grade is principally round-

dressed and good lambs either cauld or round. All grades of cauld and round lambs are quoted both pluck in and pluck out.

#### Grades of Lambs.

Choice lambs are short, compact and thick, with flesh of the lightest color and finest grain, small bones, and an even covering of white fat. Shape, covering and general appearance of carcass are especially important in choice lambs because they are generally round-dressed. Short, broad, plump legs and full, thick backs and loins contribute most to the desired form since these are the high-priced cuts of the carcass. Lambs which are slightly too long and rangy, even though choice in quality and finish, are barred from this grade because they resemble yearlings in appearance. Too thick a covering of fat is seldom found in the lamb class.

The weights of choice lambs are 35 to 50 pounds and the bulk range between 40 and 45 pounds. Chops and legs cut from lambs heavier than 45 pounds are too large to suit the average trade, and such lambs are also in closer competition with yearlings, hence they seldom grade higher than good. The supply of choice lambs is largest during the summer and fall months.

Good lambs include a wider range of quality and weight than choice lambs, and differ from the latter chiefly in the matter of covering. Many carcasses sold as good lambs are on the border between lambs and yearlings. The weights of this grade of lambs range from 35 to 50 pounds. The heavier selections weighing 45 to 50 pounds are round-dressed and 35 to 45-pound lambs are principally cauld-dressed. The latter are largely used in the Eastern shipping trade.

Medium lambs are those which are either too rangy in form, coarse and plain in quality or too deficient in covering to bring the price of a good lamb. Many of this grade are too heavy in "barrel" and others are extremely wasteful in kidney-fat. The grade also includes some bucky lambs of good quality and covering which are chiefly found in the heavy weights up to 50 pounds. The bulk of the medium lambs average 30 to 40 pounds and are cauld-dressed.

Common lambs are too deficient in flesh and in covering of fat to be suitable for chops or legs of lamb, although they are used on the block in the cheaper classes of trade. They often possess some outside covering, but it is confined entirely to the back and loin. This grade also contains a few bucky lambs weighing as high as 45 to 50 pounds, but the bulk of the grade weigh 25 to 30 pounds and a few as low as 20.

Cull lambs are of quality similar to that of canner ewes, excepting that the flesh is less dark colored and is usually somewhat more abundant in proportion to the bone. They are entirely devoid of fat, and are of the most inferior form and quality. Lambs of this grade are taken by retail markets located in poor city districts and sold for stewing purposes. The weights are 15 to 25 pounds, with the bulk included between 20 to 25 pounds.

The term genuine is used during April, May and June to differentiate early spring lambs from other lambs which resemble "springers" in quality and weight, such as frozen lambs stored since the previous summer, and light "yearling lambs." It is gradually dropped after the arrival of the regular supply of spring lambs in May and June.

#### "Genuine" Spring Lambs.

For several weeks after the beginning of the season (about April 1) "genuines" are dressed "pelt on," the head not being removed, brisket not split and the carcass opened only sufficiently to remove the offal. The earliest offerings are known as Easter lambs, a large proportion of which are consumed by the local Jewish and Greek population, who use them in connection with religious customs. For this trade, dressed lambs must show the effects of shelter, care and milk feeding, indications of which are thick, white flesh on the breast, flanks and legs, a good covering of fat on the kidneys and lining the crotch, fine shanks, red ribs and soft, white hench-bone.

The carcass weight varies from 30 to 50 pounds, gross; the general run weigh 35 to 45 pounds and the most desirable weights are 35 to 40 pounds. Carcasses weighing less than 30 pounds are discriminated against, because their net round-dressed weight is less than 20 pounds, and quarters lighter than 5 pounds are too small to suit the retail trade. The variation in this class of lambs is not sufficient to separate them into distinct grades, although prices vary somewhat according to weight and quality.

(To be continued.)

#### MEAT PACKING IN MISSOURI.

Packhouse products to the value of \$79,581,000 were placed on the market in the year 1909 by forty-five establishments in the State of Missouri, chiefly located in St. Louis, Kansas City and St. Joseph, as compared with an output for 1904, valued at \$60,110,000, according to figures made public by Labor Commissioner Hiller, of the Bureau of Labor Statistics.

A comparison of the outputs of 1909 and 1904 shows that in five years this industry has made a gain of about 30 per cent., and in value of production about \$19,500,000. The output of the small retail slaughtering, packing and curing establishments are not included in the figures.

The packing establishments of St. Joseph give it the lead, with St. Louis second and Kansas City third. In the latter city the output of the abattoirs on its outskirts are not included, as they are across the border line in Kansas, but still rightfully belong to Kansas City, as they transact their business through that city.

In the year under consideration 5,495 employees drew \$3,518,000 in wages and salaries, as compared with 1904, when 4,833 employees were paid a total of \$3,004,000 for a year's work, a gain of \$514,000 for the toilers of Missouri. The capital invested in the forty-five establishments in 1909 was \$18,787,000, in contrast to \$16,449,000 for 1904.

Some of the best men in the business have obtained their present positions through a little "Wanted" advertisement on page 48 of The National Provisioner.



# REPORT ON CAUSE OF HAM SOURING

## Results of Government Experiments Given in Detail

By C. N. McBryde, M. D., Senior Bacteriologist, U. S. Department of Agriculture.

[EDITOR'S NOTE.—In the issue of March 25 The National Provisioner reported the results of the long-awaited government investigation of the important question of "sour meats." The conclusions arrived at in this investigation were given in full, together with the suggestions for prevention of ham "souring." This is a matter of such importance to the trade that The National Provisioner now presents in full the report of the tests made and the conclusions reached.]

The souring of hams is a matter of considerable importance to those engaged in the meat-packing industry, and has been the occasion of no little worry, as in even the best-regulated packing establishments the yearly losses it entails are considerable. The subject has given rise to much speculation on the part of those engaged in the curing of meats, as to the cause of the trouble and how it may be remedied, and has received considerable attention in a practical way, but little seems to have been done in a scientific way toward determining the cause and nature of ham souring.

In a well-regulated meat-packing establishment the loss from ham souring is usually figured at about one-tenth of 1 per cent. of the total weight of hams cured. At first thought this would seem but a small loss, but when one reflects that in a single large packing establishment some 3,000,000 hams are cured during the year, the loss, when figured out, is considerable.

Taking 15 pounds as the average weight of a ham, 3,000,000 hams would represent 45,000,000 pounds of meat. Figuring the loss from souring on the basis mentioned, the amount of meat condemned and destroyed during the year would be 45,000 pounds. Assuming that hams sell at an average wholesale price of 15 cents a pound, the yearly loss for a single plant which cures 3,000,000 hams a year would be nearly \$7,000.

### Losses on Sour Hams Are Very Heavy.

While one-tenth of 1 per cent. of the total weight of hams cured would represent the loss from souring in a well-regulated establishment, statistics obtained through government meat inspectors show that 0.25 per cent. would more nearly represent the loss for the entire country.

During the fiscal year from July 1, 1908, to June 30, 1909, some 670,000,000 pounds of hams were placed in cure in packing establishments subject to government inspection. Estimating the loss from souring at 0.25 per cent., the total amount of meat condemned and destroyed as sour would be 1,675,000 pounds. At 15 cents a pound the total annual loss from ham souring in packing houses subject to government inspection would figure up something over a quarter of a million of dollars.

The problem of ham souring, therefore, is quite an important one from a practical and financial standpoint; but aside from these considerations it is also a subject of considerable scientific interest, and in view of the fact that all sour meats are condemned under the Federal regulations governing meat inspection, it has seemed fitting that this question should be made the subject of scientific investigation on the part of the bureau which is charged with the administration of this inspection.

The investigation reported in this paper

has been confined entirely to the wet method of curing hams, as this method is the one generally used in American packing houses.

### Method of Curing Hams.

In order to make clear certain points in regard to the nature and occurrence of ham souring and to insure a better understanding of the experiments, it would seem best to begin with a brief outline of the method of curing hams as practiced in the larger packing establishments of the country. This description is merely a general outline of the method of preparing hams for cure and the method of handling hams while in cure, and deals chiefly with those points that bear on the question of souring.

After the slaughtered animal has been cleaned, scraped, eviscerated, washed, and split down the middle, the carcass is usually allowed to hang for an hour or so in a large room open to the outside air, known as the "hanging floor." This is done with a view to getting rid of a certain amount of the body heat before the carcass is run into the chill rooms, and effects a saving in refrigeration.

The carcasses are next run into "coolers" or chill rooms, and subjected to refrigeration with a view to ridding them entirely of their body heat. The coolers are large rooms fitted with brine pipes and capable of accommodating several hundred carcasses. The temperature of the coolers when the carcasses are run in is about 32 degs. Fahr. When filled, the temperature of the cooler rises to about 45 degs. Fahr., owing to the heat given off from the carcasses. The temperature is then gradually reduced to 28 or 30 degs. Fahr.

Hog carcasses are left in the coolers as a rule for forty-eight hours, at the end of which time they are stiff and firm, but not frozen. The temperature of the chill rooms is always carefully watched, thermometer readings being made every few hours and duly recorded. The temperature of the carcasses is always tested when they leave the chill room. In those plants provided with a hanging floor, a certain number of the carcasses are also tested before they are sent to the chill rooms in order to determine the amount of heat lost on the hanging floor.

### When the Testing Thermometer Is Used.

The carcasses are tested by means of an especially constructed thermometer, known as a "ham thermometer," which has a pointed metal protector so that it can be thrust into the body of the ham. The ham has been rightly selected as the proper portion of the carcass at which to take the temperature, as it constitutes the largest mass of muscular tissue in the carcass and holds the body heat longer than any other portion.

In taking the temperature, the thermometer is thrust deep into the body of the ham, so that the point of the thermometer rests alongside or a little behind the upper portion of the femur or middle bone, the latter being used as a guide in introducing the thermometer. A certain number of the carcasses from each cooler are tested in this way as a check on the refrigeration. The inside tem-

perature of the hams when they leave the chill rooms should be about 34 degs. Fahr.

The carcasses are next cut up and the hams trimmed for pickling. In some houses the hams are given an additional chilling of 48 hours after they are cut from the carcasses, but this is not done as a rule, nor does it seem to be necessary.

The hams are now sent to the pickling rooms, or "sweet pickle department," as this branch of the packing house is designated, and here a certain number are again tested with a thermometer, as described above. This test is carried out by the foreman in charge of the sweet pickle department in order that he may satisfy himself that the hams are properly chilled before they go into the pickle, and as an additional check on the refrigeration.

### "Pumping" in an Important Operation.

The hams are now ready to be "pumped," and this pumping, as will be shown later, constitutes an important step in a successful cure. Pumping consists in forcing a strong brine solution containing saltpeter into the muscular tissues of the ham, and is accomplished by means of a large, hollow, fenestrated needle connected by means of a rubber hose with a powerful hand pump. The needle is introduced along the bone, the latter being used as a guide.

In all of the larger packing establishments two general methods of curing hams are followed, the two methods being designated as the "fancy" or "mild cure" and the "regular cure," the term "cure" being used to designate the curing period. Various trade names are given by the different packing establishments to the hams cured by these methods.

In the fancy cure the hams are pumped in the shank only, whereas in the regular cure they are pumped in both body and shank. The same pumping pickle is generally used for the two cures. It is a significant fact that the greater proportion of the "sour" are found among the fancy or mild cure hams. This point will be discussed farther on in connection with some experiments to be described later.

The actual curing is usually carried out in large vats which hold about 1,400 pounds of meat, or some hundred hams. The hams are packed in the vats in layers and are entirely covered with the pickling solution or brine. A certain proportion is always observed between the weight of the meat and the amount of the solution.

### Composition of Pickle and Curing Methods.

The pickling solution, or "pickle," as it is termed, is a brine solution containing saltpeter and sugar. The composition of the pickle varies somewhat with the different packing establishments. The fancy-cure hams are usually cured in a milder pickle—that is, one that contains less salt and saltpeter than the pickle used in the regular cure, although in some packing establishments the same curing pickle is used for the two cures, the only difference being the additional pumping given the regular-cure hams. The pickling rooms, or "cellars," as they are called, are held at a temperature of 34 to 36 degs. Fahr., and the pickling solutions are always chilled to this temperature before being used.

The hams are allowed to remain in cure for about 60 days, and during this time are "overhauled" several times. Overhauling con-

sists in throwing the hams from the vat in which they are packed into a neighboring empty vat, and then transferring the pickle to the new vat. The pickle is not changed, and the same pickle follows the hams through the entire curing process. The object in overhauling is to stir up the pickle and expose fresh surfaces of the meat to its action.

Hams are also cured in tierces which hold about 300 pounds of meat. In the tierce cure, the hams are packed in the tierces, the latter are then headed up, the pickling solution is next run in through the bung hole, so as to fill the tierce entirely, and a wooden stopper is finally driven into the bung hole. The tierces are rolled back and forth across the floor on dates corresponding to the dates of overhauling in the vat cure. The object of the rolling is to stir up the pickle, and in this way it corresponds to overhauling in the vat cure.

(To be continued.)

#### COLD STORAGE LEGISLATION.

The upper house of the Ohio Legislature has passed the Deaton cold storage bill by a unanimous vote. It provides that all foodstuffs must be marked as to condition when placed in cold storage and are not to be sold, except from original package, after thirty days. The dairy and food commissioner is given power of inspection over all cold storage plants, and penalties are provided for failure to let him or his inspectors into plants.

Without consent of the commissioner, no food is to be sold from any cold storage plant after six months, and in no case after eleven months, unless it has been cured or pickled. The commissioner may sell or he may condemn and destroy foodstuffs held longer than the time provided. Pickled foodstuffs may be kept two years.

In New Jersey the Senate, after considering various cold storage measures which passed the House, has received from a committee a substitute bill fixing ten months as the storage period instead of six months, as in other measures. It is said this measure will pass.

#### SAY LAW DOES NOT DEFINE CRIME.

Taking another step in fighting the indictments against them for alleged violation of the federal anti-trust law in connection with the formation of the National Packing Company, Chicago packers through their attorneys have filed demurrers against the indictments in the federal court attacking the validity of the law itself, so far as it applies to their cases.

The plea of the packers alleges that the act of Congress, with the violation of which the packers are charged, "does not create any crime, as it does not define any offense against the United States with sufficient certainty to inform defendants of the nature of the offense, or crime, with which they are charged, and the same, in so far as it undertakes to create a crime, is invalid, void and contrary to the Constitution of the United States.

"The description of the offense on which the indictments are based is not one by which these defendants were, or are, able to know in advance whether the acts charged

Christopher F. Kurrle will rebuild his burned packing plant at Baltimore, Md.

The soap factory of the S. Kenney Manufacturing Company at Boston, Mass., has been damaged by fire.

A. H. George & Co., Meridian, Miss., will erect an addition to their fertilizer and cottonseed products' plant.

The Hollis Cotton Oil, Light and Ice Company, Hollis, Okla., has awarded contract for its plant and equipment.

The Doak Meat Market Company, Wilmington, Del., has been incorporated with a capital stock of \$100,000.

The Clara Blumberg Beef Company, Atlantic City, N. J., has been incorporated with a capital stock of \$50,000.

The Cudahy Packing Company has purchased a site at Mobile, Ala., upon which a branch house will be erected.

The slaughterhouse and storage plant of Manning Brothers, poultry dealers at Baltimore, Md., has been badly damaged by fire.

L. Lehman's Food Market, Newark, N. J., has been incorporated with a capital stock of \$100,000 by W. H. Lehman, L. Schlesinger and W. Finger.

were, or are, criminal or not, and so is invalid."

The other points in the demurrer are confined to technical objections to the indictments themselves.

#### ARGENTINE MEAT EXPORTS.

Exports of refrigerated meats from Argentina for the month of January, 1911, were considerably larger than for the preceding January, the figures showing an increase of 93,663 quarters of chilled beef, 34,417 quarters of chilled beef; Las Palmas Produce frozen sheep and lambs.

The shipments from the various individual Argentine packing plants are given as follows: Sansinena Company, 64,941 sheep and lambs, 21,472 quarters of frozen beef, 12,610 quarters of chilled beef; River Plate Fresh Meat Company, 74,176 sheep and lambs, 26,487 quarters of frozen beef, 18,111 quarters of chilled beef; Las Palmas Produce Company, 46,896 sheep and lambs, 19,622 quarters of frozen beef, 5,549 quarters of chilled beef; La Blanca, 30,918 sheep and lambs, 10,166 quarters of frozen beef, 10,212 quarters of chilled beef; La Plata Cold Storage Company, 117,196 sheep and lambs, 27,206 quarters of frozen beef, 102,801 quarters of chilled beef; Smithfield and Argentina Meat Company, 4,207 sheep and lambs, 12,701 quarters of frozen beef, 5,043 quarters of chilled beef; Frigorifico Argentino, 45,695 sheep and lambs, 30,030 quarters of frozen beef, 13,516 quarters of chilled beef; La Frigorifica Uruguay, 24,544 sheep and lambs, 10,180 quarters frozen beef; totals, 408,573 sheep and lambs, 157,864 quarters of frozen beef, 176,842 quarters of chilled beef.

#### WATCH FOR THE BARGAINS.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

## TRADE GLEANINGS

A. D. Troxell, A. J. Troxell and others have incorporated the Prospect Poultry Yards Company, Landis Township, N. J., with a capital stock of \$50,000 to raise poultry.

The Union Fertilizer Company, Cullman, Ga., has been incorporated with a capital stock of \$30,000 by G. W. Brudier, W. R. Moore and others.

The old Frye-Bruhn Company's packing plant at No. Yakima, Wash., has been damaged by fire. The Erwin Meat Company was about to remodel it.

The Harriman Tannery Company, Harriman, Tenn., has been incorporated with a capital stock of \$100,000 by S. P. Blair, W. F. Hudson, S. P. Sparks and others.

The recently incorporated Arkansas Packing and Provision Company, Little Rock, Ark., has acquired and will operate the plant of the Little Rock Packing Company.

#### EXPORTS OF SWEDISH DRESSED BEEF.

Consul Stuart J. Fuller, of Gothenburg, reports that during the month of February, 1911, the abattoirs at Malmo exported 551,156 pounds of Swedish dressed beef, via Trelleborg and Sassnitz, to Berlin and Hamburg, chiefly, though some was destined for points as far south as Basel, Switzerland.

#### PROPOSALS.

##### PROPOSALS FOR BEEF AND MUTTON.

—Governor's Island, N. Y., March 16, 1911. Sealed proposals in triplicate for furnishing and delivering fresh beef and mutton required during 12 months beginning July 1, 1911, in accordance with specifications and conditions set forth in Circular No. 6, War Department, Office of Commissary General, Washington, D. C., April 21, 1910, will be received by commissaries of following posts, respectively, until 11 a. m., April 17, 1911, and then opened. Forts McKinley, Preble, Williams, Me.; Constitution, N. H.; Ethan Allen, Vt.; Springfield Armory, Watertown Arsenal, Andrews, Banks, Revere, Rodman, Strong, Warren, Mass.; Adams, Greble, R. I.; Madison and Plattsburg Barracks, Watervliet Arsenal, West Point, Hamilton, Jay, Niagara, Ontario, Porter, Terry, Totten, Wadsworth, Wood, H. G. Wright, N. Y.; Hancock, Mott, N. J.; Frankford Arsenal, Pa.; DuPont, Del.; Howard, McHenry, Washington, Md.; Walter Reed General Hospital, Washington Barracks, D. C.; Hunt, Monroe, Myer, Va.; San Juan, P. R. Information furnished on application to commissaries of respective posts or to undersigned. Envelopes containing proposals should be marked, "Proposals for beef and mutton to be opened April 17, 1911," and addressed to Commissary, at post to be supplied. Jas. N. Allison, Asst. Comsy. Gen'l.

## Australian Trade

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# THE NATIONAL PROVISIONER

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## WHAT IS COLD STORAGE FOR?

What is cold storage for? Why has it been developed until refrigeration ranks with the recognized sciences, and its experts are honored with a class by themselves in the scientific world?

To read the speeches and statements of those advocating most of the proposed legislation to regulate cold storage now under discussion would lead to the belief that this wonderful new science and the industry that has developed from it are the invention of speculators bent upon "cornering" the food supply of the people, even if they have to poison the consumer to do it.

To maintain that refrigeration is a beneficent provision for the consuming public is to hold oneself up to ridicule, or to the charge of being an agent of the "cold storage trust"—whatever that may be. To assert that

were it not for the modern system of cold storage the cost of living, especially in centers of population, would be greater than it is now, is to qualify for membership in the Ananias Club. To whisper that an egg laid in April, and properly stored, is better eating in December than a December egg, is to render one liable to quick transportation to the "crazy house."

And yet each one of these three statements is not only susceptible of proof, but each one has been practically demonstrated to be true, on government as well as private scientific authority. The United States Department of Agriculture's practical market tests of poultry storage and handling, made by Dr. Pennington, have been reported in the columns of The National Provisioner, and the conclusions are known to all. So are the results of the other cold storage investigations by the same department.

In a report on the food supply and diet in American homes which is just made public Dr. C. F. Langworthy, expert in charge of nutrition investigations of the Department of Agriculture, declares that "methods of storing food products have kept pace with improved methods of cultivation, and perhaps at no time and in no country has there been greater variety from which to select than in the United States today." Will anyone assert that such a condition would exist without cold storage?

But agitators deny that they are opposed to cold storage as an institution. All they want is to "prevent speculation in food products, and thereby benefit the consumer." Well, the way they are going about it is to cut off the nose to spite the face! Most of the proposed legislation aims to limit the period of storage arbitrarily and without regard to seasons of production, the effect being to bar many perishable foods from the market for a considerable portion of the year.

As a cold storage expert well says regarding this feature of the time limit, "unless the limit period covers the time between the flush season of production of one year and the producing season of the following year, the benefits are lost which the consumer should derive from the modern and perfect system of storage by refrigeration." Does the truth of this have to be demonstrated to any honest thinking person?

The campaign against cold storage continues to be one of ignorance and political buncombe. Perhaps the surest and quickest cure for this mania would be to encourage the speedy enactment of the most radical of the proposed measures. Were it not that the result would be a too severe punishment for consumers, as well as for business, it would be edifying to sicken these cold storage cranks with a dose of their own medicine!

## ANNOYING FOOD INSPECTION

Certain food importers are very much annoyed by the "nosiness" of the Federal authorities responsible for the enforcement of the Federal Food and Drugs Act. They grow indignant over "arbitrary" regulations and "unfair" rulings. They protest privately and publicly, and they are behind a movement to relieve them of such unpleasant supervision.

These are the people to whom The National Provisioner has before referred as endeavoring to take advantage of this very same law in connection with the so-called food law "guarantee." When the law was first put in force they jumped at its "guaranty" provision as a means of advertising their products as being "guaranteed by the United States Government." The government guaranteed nothing of the sort, and it did not take Secretary Wilson long to check their little game.

As has been explained heretofore, the Federal meat inspection law actually guaranteed the healthfulness of inspected meat products and the cleanliness of their manufacture and handling. This is because government meat inspectors are actually in charge of every inspected plant, and inspect every carcass and piece of meat, as well as all buildings, equipment, methods, etc.

The Federal Food and Drugs Act provides for no such inspection of foods under its jurisdiction. It hedges about these foods—which include everything except meat products—with all possible protection under the limited means provided by the law, but it provides no guarantee such as the meat inspection law assures. Food manufacturers and importers of the class referred to have endeavored to make the public believe such to be the case, and because the government saw their scheme and compelled them to change the wording of their food labels so as to do away with deception, they are "sore" at the law and its enforcing authority.

Very much has been said in print derogatory to the meat industry, when as a matter of fact that industry has been hedged about with governmental supervision such as no other food industry ever has had. Abuses have been permitted to exist in other food lines compared to which the filthiest slaughterhouse is immaculate. And yet food manufacturers, and particularly food importers, chafe at the limited and casual supervision imposed by the Federal Food and Drugs Act.

If some of these abused gentlemen had to stand the requirements and the losses incidental to government inspection of a meat plant—requirements and losses which are accepted by meat packers as a part of the cost of doing business—either they would be marketing their products more legitimately than at present, or they would be sojourning at a health resort where straight-jackets are the accepted style of attire.

## PRACTICAL POINTS FOR THE TRADE

**EDITOR'S NOTE.**—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

### MANUFACTURE OF COMPOUND LARD.

Inquiries have come from a good many sources in recent months for information concerning the manufacture of compound lard, and most of these questions have been answered at once on this page of "Practical Points for the Trade," especially where they have referred to specific points. In other cases, however, the question has been simply like this: "Please give us a description of the method of manufacturing compound lard."

It is realized that there are many methods and much difference of opinion as to details, and that much depends on the material at hand, the demands of the trade, climatic conditions, etc. No set formula or specific directions can be given to be followed in every case, but some general information may be imparted for the benefit of those inquirers who have asked in a general way concerning the manufacture of compound lard.

The ingredients that enter into the composition of compound lards are varied, according to prices and market conditions generally. It is the aim to have as large a percentage of the least costly material enter the compound as is consistent with hardness and structure of the finished mixture. A compound which has a titer test of 37 degs. Cent. is of the proper consistency. For hot climates this may be increased to 38 degs. by the increase of the harder ingredients. Proper care, however, while mixing, and close attention to the materials during their manufacture, especially with regard to temperatures, is of prime importance.

The different materials used for compound lard are: Prime steam lard, oleo stearine, tallow, cottonseed oil.

In order to arrive at definite titers of the

finished compound it is necessary to test each item separately with regard to its titer. We have here under consideration these materials, with the following titers: Prime steam lard, 36-37; oleo stearine, 49-51; tallow, 42-44; cottonseed oil, 30-33, and lard stearine, 40-44 degs. Cent.

Having examined our ingredients, let us try to manufacture a compound lard for winter use and cold climates. The following is a much-used and excellent formula:

No. 1.—Cottonseed oil, 80%; oleo stearine, 20%.

When stearine is high in price, it may in part be replaced by tallow, thus:

No. 2.—Cottonseed oil, 75%; oleo stearine, 10%; tallow, 15%.

Now let us figure how these two lards compare in titer. No. 1 has: 80% cottonseed oil at 33 titer =  $80 \times 33 = 26.40$  degs.; 20% stearine at 51 titer =  $20 \times 51 = 10.20$  degs.; total, 36.60 degs. This titer is a trifle less than 37 degs., but fine for winter use.

No. 2 has: 75% cotton oil at 33 =  $75 \times 33 = 24.75$  degs.; 10% stearine at 51 =  $10 \times 51 = 5.10$  degs.; 15% tallow at 43 =  $15 \times 43 = 6.45$  degs.; total, 36.30 degs. This is three-tenths of 1 deg. less than No. 1, but yet these formulas have proven of excellent merit. As said before, prices of material govern the kinds to be used.

For export the following may be employed, which is a good Cuban lard, i. e., for hot weather:

No. 3.—Cottonseed oil, 70%; oleo stearine, 20%; prime steam lard, 10%.

When we figure on this we have: 70% cotton oil at 33 =  $70 \times 33 = 23.10$  degs.; 20% stearine at 51 =  $20 \times 51 = 10.20$  degs.; 10% steam lard at 37 =  $10 \times 37 = 3.70$  degs.; total, 37 degs.

Or should stearine be high in price and steam lard cheap, No. 3 is supplanted by the following:

No. 4.—Prime steam lard, 75%; tallow, 15%; cotton oil, 10%. This compound gives the following titer: 75% lard at 37 =  $75 \times 37 = 27.75$  degs.; 15% tallow at 43 =  $15 \times 43 = 6.45$  degs.; 10% cotton oil at 33 =  $10 \times 33 = 3.30$  degs.; total, 37.50 degs.

This compound results in a very good article, but on account of prevailing high prices last year this was not made at that time to a great extent.

The following gives also good results:

No. 5.—Cottonseed oil, 70%; tallow, 10%; stearine, 20%. The titer of this is as follows: 70% cotton oil at 33 =  $70 \times 33 = 23.10$  degs.; 10% tallow at 43 =  $10 \times 43 = 4.30$  degs.; 20% stearine at 51 =  $20 \times 51 = 10.20$  degs.; total, 37.60 degs.

Thus it can readily be seen that a variety of mixtures can be made, but those given are all of approved value. Should it be desired to use corn oil, its titer will have to be ascertained, as also that of all the other ingredients, and that at frequent intervals, as no two lots of either are likely to be the same in titer.

(To be continued.)

### REFRIGERATION IN CHILLING MEAT.

A packer asks this question:

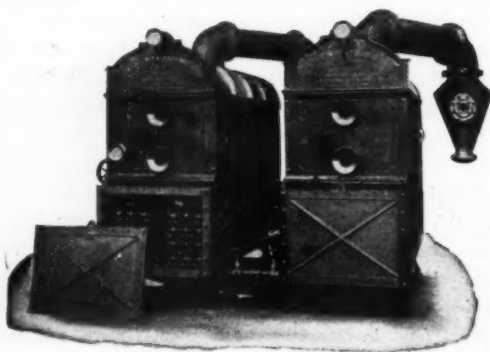
Editor The National Provisioner:

What space should I allow in coolers for chilling carcasses, and how soon should the chilling be done after taking carcasses from the killing floor?

The space required in a chill room for hanging cattle, hogs and sheep is approximately as follows, respectively: Six square feet floor space for cattle, three square feet floor space for hogs, and three square feet about for sheep and lambs.

The dressed carcass should go directly into the chill room. The idea of hanging outside to cool off is unnecessary, and more effective chilling is produced the direct way—providing the chill rooms are properly constructed and ventilated—without much more waste of refrigeration. Where ice is used it is necessary to take the hot carcass direct to cooler. The ice must melt to produce cold, and the faster it melts the better the cooling. The sooner the animal heat is eliminated the better in every instance—provided the cooling proceeds evenly and uniformly—and this means 40 degs. Fahr. in the most inaccessible part of the carcass. Good ventilation is necessary.

In one instance with the following record as to temperature obtaining there was an unusual percentage of sour meats found from the hogs chilled. The chill room was 33 degs. when the hogs were put in. After 5 hours it was 52 degs., in 10 hours 48 degs., in 20 hours 42 degs., in 30 hours 38 degs., and in 48 hours 36 degs. Fahr. The bad effects of uneven temperatures are here shown.



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Or to install inefficient or poorly designed motors:

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## ICE NOTES.

Petersburg, Va.—C. T. Rice has awarded contract for the erection of a dairy plant.

Lafayette, La.—F. Mouton is promoting the organization of a company to erect an ice plant.

Philadelphia, Pa.—The plant of the Glen Willow Ice Company has been badly damaged by fire.

Portland, Me.—F. S. Willard and Company is to install a refrigerating machine in its fish packing plant.

Mason, Tex.—The recently incorporated Mason Ice and Power Company will operate a five-ton ice plant.

San Antonio, Tex.—The Mission Ice Company has purchased its equipment for ice plant of 750 tons capacity.

Valdosta, Ga.—The Valdosta Ice and Power Company will issue \$50,000 in bonds to provide for improvements to plant.

Scranton, Miss.—The Scranton Fish Company has just completed the erection of a cold storage plant on the Pascagoula River.

Jasper, Tex.—A company is being organized here to establish an ice plant. J. C. Ward of Waco, and J. E. Carroll of Beaumont are interested.

Fort Lauderdale, Fla.—The Fort Lauderdale Ice and Light Company, recently incorporated, has awarded contract for the installation of an ice plant.

Waynesboro, Va.—The Waynesboro Cooperative Creamery Company has been incorporated with a capital stock of \$10,000 by J. W. Paul and others.

## REFRIGERATION IN COOLERS.

In laying out cold storage rooms the engineer has several methods of cooling from which to select, says a writer in Power. The best method for any particular case depends entirely on the kind of work. If it is neces-

sary to eliminate moisture from the room, the plant should be laid out with a small room connecting with the main room. This room should be practically filled with brine or ammonia coils, with the exception of a small space at each end which should be utilized for the cold air flue.

The coils should reach the entire width of the room, and extend from the floor to the ceiling, thus making it necessary for the fan to draw the air from the main room through the coils. A fan should be placed at one end of the room, and from this the cold-air flue should start. This flue should be made of galvanized iron, and fitted with small slides or openings about every ten feet. The return flue should start at the other side of the small room and run on the opposite side of the main room.

This system will enable one to keep the main room free from moisture, but it requires more refrigerating capacity owing to the indirect manner of cooling the room. It is also necessary to clean the frost from the coils occasionally, as in time it becomes so thick as to completely shut off the circulation of air. The quickest way to rid the pipes of snow is to close the air slides to the main room, and use a hose and hot water, afterward sweeping as much of the water out of the room as possible and absorbing the rest with sawdust. The brine or ammonia is shut off during this operation.

If a little moisture will do no damage to the contents of the room it can be cooled in a better and more direct way by the brine or ammonia coils being placed directly in the room. Of these two latter methods the ammonia coils are the most direct, as the ammonia is doing no work until it has passed through the expansion valve; therefore, the heat is absorbed directly in the room to be cooled; in the brine system the heat is absorbed in the cooler, thus cooling the brine, which is then pumped through the coils in the cold room.

Comparing these two methods, the direct expansion is far superior to the brine system for four reasons:

First. The expansion of the ammonia must take place either in the cooler or in the room direct. If the expansion takes place in the room, it is bringing the temperature of the room down; if in the cooler, it is bringing the temperature of the brine down, and as the brine must be brought to a low temperature before it will do any work on the room, it is not difficult to see that the room can be cooled much quicker with direct expansion, thus making the operating expense less.

Second. A brine pump is required with

the brine system, which also adds to the operating expense.

Third. The brine loses considerable in temperature in traveling to and from the cold room.

Fourth. A larger coil is required for brine, in order to obtain the same results as from the ammonia.

The brine system has one very good point in its favor, in that the ice machine can be shut down for repairs between four and five hours, and if the brine pump is kept running the room can be held at the usual temperature.

Another very good system is a combination of the brine and direct expansion. A small pipe runs through a larger one, and brine is pumped through the larger pipe, while the gas is expanded through the smaller one from the opposite end of the coil. With this system it is not necessary to have a cooler or ammonia coil in the brine tank, which is used only to hold the surplus brine.

## FEBRUARY MEAT FIGURES REVIEWED.

A moderate increase of the livestock receipts at the seven principal interior markets of the country is shown by the February report of the Bureau of Statistics of the Department of Commerce and Labor. This improvement is due mainly to the larger supply of hogs and sheep. Notwithstanding the shorter month, receipts of hogs at the seven markets, 1,695,415 head, largely exceeded like receipts during the previous winter months. As compared with the average February receipts for the preceding five years, a decrease is shown of about 8 per cent., though the February receipts during the current year were over 12 per cent. heavier than in 1910. With the exception of Sioux City all the larger packing centers show considerable gains since last year, especially large in the case of Chicago, St. Louis, Kansas City and St. Joseph.

The cattle receipts for the month, 573,739 head, show but slight variation from the February figures of the preceding two years. As compared with last year's figures, some gains are reported for Kansas City, St. Paul and Sioux City, while Chicago, Omaha, St. Louis and St. Joseph show smaller totals than the year before. An increase of almost 45 per cent. in the inbound movements of calves, as compared with the February average for the preceding five years, is another notable fact brought out in the reports from five packinghouse centers, which specify this class of animals as distinct from cattle. Receipts of sheep for the month, 780,735 head, were also much larger than during February of the preceding years, the excess over the monthly average for the preceding five years amounting to over 12 per cent. Chicago alone, with 340,915 head of sheep to its credit, shows an increase over the February, 1910, total of almost 120,000 head.

The number of loaded inbound livestock cars reported for February of the present year was 56,434, compared with 49,804 cars during February, 1910, and 52,757 cars during February, 1909, all the markets in question without exception sharing in the increase over 1910. The livestock receipts at these seven markets during the first two months of the present year were composed of 1,340-

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225 head of cattle, 114,783 calves, 3,357,409 hogs and 1,690,086 sheep, the figures for each class of animals showing substantial increase over the two months' figures of last year.

The livestock receipts during the month at the four principal Atlantic seaport cities show a less favorable development; thus the receipts of cattle for the month, 78,970 head, were lower than in the three preceding years. Receipts of calves, 30,001 head, were smaller than in February, 1910, though in excess of the February figures of the two previous years. The receipts of hogs, on the other hand, 310,612 head for the month, show a slight increase over the corresponding 1910 figures of 303,812 head, although the decline from the corresponding 1909 and 1908 figures is still very marked. Even the receipts of sheep, 218,613 head, which show the largest increase over the corresponding 1910 figures, were below the February figures of the earlier two years.

The February shipments of packinghouse products from Chicago, 158,194,925 pounds, show no appreciable change from the corresponding figures of the immediately preceding years. The marked decline in the monthly volume of shipments which dates back to the year 1909, and which affected chiefly the shipments of fresh beef and cured meats, besides those of lard, continues. As compared with the February, 1910, figures, the shipments of beef, both fresh and cured, show large decreases, while those of lard, and particularly canned meats, substantial gains.

The increase in shipments of canned meats became marked first in October, 1910, since

when they continued on a considerably larger scale than for the preceding three years, the February, 1911, figures being about three times as large as the February, 1909 and 1910, shipments, while the figures for the first two months of the year, 21,373,500 pounds, compare even more favorably with the like figures for the first two months of the earlier years. Inasmuch as the export demand for canned meats shows no favorable turn, it is apparent that the larger shipments went to supply the wants of domestic consumers.

### MEAT INSPECTION CHANGES.

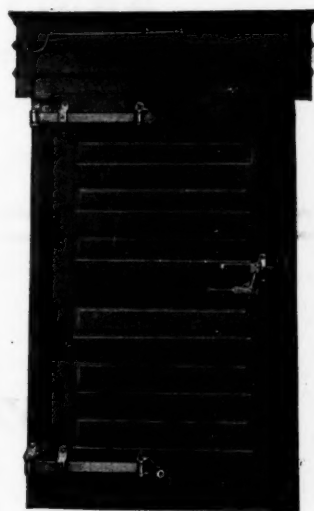
Recent changes in the federal meat inspection service are announced as follows:

Meat inspection inaugurated.—Morris & Company, 124 South Jefferson street, Spokane, Wash.; the Cudahy Packing Company, 78-82 Midway street, Boston, Mass.; Henry Meyer's Sons, 2855 Sidney avenue, Cincinnati, Ohio; Union Lard Company, 204-210 South Fifth street, Baltimore, Md.

Meat inspection discontinued.—John Kee's Sons, 80 Bayard street, New York, N. Y.; St. Clair Packing Company, Fourth and Griswold streets, Port Huron, Mich.; J. C. Palmer, Charleston, Tenn.; American Canned Goods Company, 35 Sussex street, Jersey City, N. J.; W. M. McDonald Company,

Concord Junction, Mass.; Backus & White, Stockbridge, Mich.

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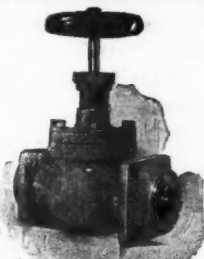
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## PROVISIONS AND LARD

### WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

**New Low Records for Product—Liquidation Persistent—Demand Still Holding Off—Hog Movement Liberal and Weights Excellent.**

There has been a perpendicular decline in the provision market during the past ten days, and nearly every day has witnessed a movement into a lower level of prices. This persistent downward tendency of values is evidently the changing of commodity price level from one plane to another. The decline has extended not only through the speculative deliveries, but into the cash market as well. The decline in prices has been extremely rapid since the end of the squeeze for January pork, which carried that month to \$25 on the last day of January. The high point of May made earlier in January was \$19.35.

This week the May delivery has shown a net decline of over \$4 a bbl. from the high price of May during January, and of just a little short of \$10 a bbl. from the high of January pork. Compared with the high price of pork made last year of \$27 in July, the market is off nearly \$12 a bbl. This enormous decline from the high level of prices last year represents not only the change in the conditions of supply and demand, but the condition of changed point of view as to commodity values.

In lard the decline has not been quite so pronounced, although January lard sold as high as \$10.72½ during January, and May \$10.40. The figures made this week represent a decline of about 2c. a lb. from the high point of May made in January, and

2½c. from the high point on January lard. The decline in the values compared with the high price made last March of \$14.65 per hundred is about 6½c. a lb., and shows commensurately as great a decline as in the price of pork.

In ribs the decline in values was not quite as pronounced as in other articles. The high price for January ribs made on the last day of January was \$11.50, and the high price made for May ribs during January was \$10.22½. From that point there has been an irregular decline of about 1½c. a lb. on the May from the high point for May during the month of January. There has been more or less congestion in the May delivery of ribs and they have not declined quite as rapidly as the other commodities. The decline in the price of July ribs has been about 2c. a lb. from the high made in January. A year ago in March the high price for ribs was \$13.95, so that on the basis of the May quotation there has been a decline of about 5c. a lb.

The high and low made for the leading speculative delivery in hog products since trading began in the deliveries mentioned and the high and lows made so far during the month of March follow:

	PORK.		Since March 1.	
	High.	Low.	High.	Low.
May .....	\$19.35	\$15.07½	\$17.70	\$15.07½
July .....	19.05	14.90	16.87½	14.90

	LARD.			
	High.	Low.	High.	Low.
May .....	\$10.60	\$8.30	\$9.30	\$8.30
July .....	10.32½	8.25	9.25	8.25
September .....	10.07½	8.25	9.25	8.25

#### RIBS.

May .....	\$10.22½	\$8.02½	\$9.65	\$8.62½
July .....	10.20	8.15	9.20	8.15
September .....	10.17½	8.05	9.22½	8.05

This table of fluctuations shows very quickly the great changes there have been in values since trading began in the present active delivery. Low quotations were made during the fall months, following which there was a very pronounced advance in all product values due to the fact that the fall and winter movement of hogs was much less than had been anticipated. From the high point made in mid-winter there has been a persistent decline, and the lowest quotations were made this week. During the year 1910 the high and low prices for mess pork in Chicago were \$27 and \$17. The high and low prices for lard were \$14.65 and \$9.70, and the high and low prices on ribs were \$13.95 and \$9.

The movement of hogs this week at Western points was not quite as heavy as the movement last week, but there was evidently ample supply of hogs for the demand, influenced in part by the weakness in product values. There has been an ample supply of hogs, however, for the demand and naturally hog levels have declined. The average price of hogs has not declined as much as the prices for the product. The average price in January was around 8c. a lb. The average price for the past week was \$6.75. This was just about 4c. a lb. under the corresponding week last year. The price at which hogs are now selling is just about in line with the average made from 1901 to 1910. The decline in values

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this week has carried the market somewhat under the past ten year average. The average price on Monday was \$6.62, and the price on Thursday at which the bulk of the sales was made was \$6.45@6.70.

The hog packing for the week at Western centers was 495,000 against 595,000 last week and 345,000 last year. Indicated total since March 1, 2,005,000, against 1,365,000 last year.

The market on Thursday after opening at new low levels for the season turned firm and closed at a small net gain for the day.

#### SEE PAGE 59 FOR FRIDAY'S MARKETS.

**BEEF.**—Prices have been lowered again on some pressure of spot stuff on a market bare of orders. Demand is small and not encouraged by the lower prices. Quoted: Family, \$15@15.50; mess, \$13.50@14; packet, \$14@14.50; extra India mess, \$23.50@24.

**PORK.**—There has been further weakness in the spot market reflecting the larger packing returns and lower prices for futures. Mess is quoted at \$21@21.50; clear, \$17.50@19; family, \$20@21.

**LARD.**—The market has declined to the lowest of the season following the depression West and increased production due to the larger packing. City steam, \$8.50; Western, \$8.80; Middle West, \$8.55@8.65; Continent, \$9.15; South American, \$10; Brazil, kegs, \$11; compound, 7¼@7½c.

#### EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, March 29, 1911:

**BACON.**—Amsterdam, Holland, 15,980 lbs.; Antilla, 45,160 lbs.; Colon, Panama, 3,201 lbs.; Christiania, Norway, 59,793 lbs.; Christiansand, Norway, 6,376 lbs.; Drontheim, Norway, 12,790 lbs.; Drammen, Norway, 3,204 lbs.; Glasgow, Scotland, 67,733 lbs.; Genoa, Italy, 40,996 lbs.; Gothenberg, Sweden, 16,027 lbs.; Hamilton, W. I., 2,229 lbs.; Havana, Cuba, 46,356 lbs.; Hull, England, 136,431 lbs.; Hango, Russia, 15,607 lbs.; Kingston, W. I., 1,789 lbs.; London, England, 38,235 lbs.; Liverpool, England, 635,243 lbs.; Marseilles, France, 73,730 lbs.; Matanzas, W. I., 49,827 lbs.; Messina, Sicily, 7,706 lbs.; Manchester, England, 19,317 lbs.; Naples, Italy, 34,096 lbs.; Palermo, Sicily, 6,278 lbs.; Rotterdam, Holland, 54,042 lbs.; Rio Janeiro, Brazil, 11,365 lbs.; Santiago, Cuba, 23,184 lbs.; Trieste, Austria, 149,249 lbs.; Tampico, Mexico, 1,038 lbs.; Venice, Italy, 18,810 lbs.

**HAMS.**—Antwerp, Belgium, 22,500 lbs.; Antilla, 9,396 lbs.; Callao, Peru, 1,400 lbs.; Colon, Panama, 25,452 lbs.; Cartagena, Colombia, 773 lbs.; Christiania, Norway, 16,375 lbs.; Drammen, Norway, 3,204 lbs.; Guayaquil, Ecuador, 1,040 lbs.; Glasgow, Scotland, 278,248 lbs.; Havana, Cuba, 10,645 lbs.; Hull, England, 134,928 lbs.; Hamilton, W. I., 6,856

lbs.; Kingston, W. I., 1,643 lbs.; La Guaira, Venezuela, 8,840 lbs.; Leith, Scotland, 3,136 lbs.; London, England, 150,155 lbs.; Liverpool, England, 658,486 lbs.; Matanzas, W. I., 12,445 lbs.; Martinique, W. I., 6,224 lbs.; Monte Cristi, S. D., 7,187 lbs.; Manchester, England, 11,200 lbs.; Port au Prince, W. I., 1,077 lbs.; Santiago, Cuba, 18,951 lbs.; Southampton, England, 17,956 lbs.; St. Kitts, W. I., 2,456 lbs.; St. Thomas, W. I., 1,368 lbs.; Tampico, Mexico, 3,600 lbs.

**LARD.**—Antilla, 33,548 lbs.; Antwerp, Belgium, 342,750 lbs.; Aberdeen, Scotland, 8,875 lbs.; Aalborg, Norway, 4,525 lbs.; Amsterdam, Holland, 4,402 lbs.; Bahia, Brazil, 2,000 lbs.; Buenos Aires, A. R., 3,960 lbs.; Bremen, Germany, 133,494 lbs.; Bordeaux, France, 40,370 lbs.; Bristol, England, 40,600 lbs.; Batavia, Java, 8,250 lbs.; Colon, Panama, 25,273 lbs.; Cardiff, Wales, 16,000 lbs.; Copenhagen, Denmark, 89,200 lbs.; Christiania, Norway, 22,000 lbs.; Catania, Sicily, 43,720 lbs.; Cartagena, Colombia, 34,505 lbs.; Corinto, Peru, 1,800 lbs.; Dantzig, Germany, 235,900 lbs.; Emden, Germany, 19,100 lbs.; Guayaquil, Ecuador, 1,000 lbs.; Gibraltar, Spain, 2,100 lbs.; Genoa, Italy, 116,552 lbs.; Glasgow, Scotland, 92,248 lbs.; Hamilton, W. I., 2,759 lbs.; Havana, Cuba, 44,025 lbs.; Havre, France, 431,181 lbs.; Hull, England, 408,530 lbs.; Hamburg, Germany, 385,194 lbs.; Inagua, West Indies, 1,480 lbs.; Koenigsberg, Germany, 313,058 lbs.; Kingston, W. I., 2,361 lbs.; La Guaira, Venezuela, 11,322 lbs.; La Paz, Brazil, 4,600 lbs.; London, England, 485,370 lbs.; Liver-

(Continued on next page.)

#### EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, March 25, 1911, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil		Cottonseed		Bacon and		Beef.		Pork.		Lard.	
	Cake. Bags.	Oil Bbls.	Cheese Boxes.	Hams. Boxes.	Tallow Pkgs.	Pkgs.	Pkgs.	Pkgs.	Bbls.	Tcs.	Pkgs.	Pkgs.
1Cestrian, Liverpool .....			1599	2075		10	105	751	6599			
Lusitania, Liverpool .....			2785	715		73		386	1675			
*Minnehaha, London .....			300	236		25		175	11257			
*St. Louis, Southampton .....				745				90	825			
Adriatic, Southampton .....			536	852				95	2153			
Galileo, Hull .....				497		25	43	1020	9888			
Thespis, Manchester .....		674		20				139	3270			
*Columbia, Glasgow .....				678	12	120		180				
Pennsylvania, Hamburg .....						175		420	5251			
Ryndam, Rotterdam .....	5462	130		40		150		1242	9591			
Kroonland, Antwerp .....	4160	300		45	100	10	76	375	3185			
Manhattan, Antwerp .....	2158											
Zieten, Bremen .....								235	1000			
Hudson, Havre .....	7168	1035						165	655			
La Gascogne, Havre .....		575						174	150			
La Touraine, Havre .....						30		439	915			
Romsdal, Havre .....		425						25				
Trongate, Havre .....								20	250			
C. F. Tietgen, Baltic .....				60	135		1300	8150				
Roma, Marseilles .....	500	997		110				347	76			
Manuel Calvo, Spanish ports .....				25					14			
Patris, Mediterranean .....		180							200			
Duca di Genova, Mediterranean .....		50		10				5	592			
Koenig Albert, Mediterranean .....		2543		225		25		161	1580			
Martha Washington, Mediteran .....		700						990	2025			
Ulonia, Mediterranean .....				30		80						
Virginia, Mediterranean .....		75										
Total .....	19448	7684	5220	6363	112	858	224	8734	69301			
Last week .....	15347	2255	5075	4805		1788	590	4859	29440			
Same time in 1910 .....	14736	1307	394	4762	50	656	565	5207	34252			

\*Cargo estimated by steamship company. 1.—Butter, 100 pkgs.

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#### EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, March 25, 1911, with comparative tables.

To—	PORK, BBLs.		From
	Week Mar. 25, 1911.	Week Mar. 26, 1911.	
United Kingdom .....	675	612	10,761
Continent .....	216	288	4,788
So. & Cen. Am. ....	550	839	7,905
West Indies .....	1,380	898	18,638
Br. No. Am. Col. ....	28	218	5,200
Other countries ..	8	5	160
Total .....	2,837	2,860	47,452

To—	MEATS, LBS.		From
	Week Mar. 25, 1911.	Week Mar. 26, 1911.	
United Kingdom .....	4,531,150	3,897,550	113,371,360
Continent .....	439,000	551,225	9,771,225
So. & Cen. Am. ....	152,125	71,650	2,925,750
West Indies .....	241,065	163,250	4,676,253
Br. No. Am. Col. ....			83,600
Other countries ..	11,950	7,600	163,125
Total .....	5,375,290	4,195,475	130,991,813

To—	LARD, LBS.		From
	Week Mar. 25, 1911.	Week Mar. 26, 1911.	
United Kingdom .....	5,672,328	5,485,310	98,432,231
Continent .....	9,646,022	3,864,850	91,231,023
So. & Cen. Am. ....	755,400	267,900	10,585,700
West Indies .....	821,050	827,300	18,749,842
Br. No. Am. Col. ....	4,450	4,000	222,325
Other countries ..	47,300	51,300	866,800
Total .....	17,146,550	10,500,660	220,087,121

#### RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York .....	2,201	3,279,800	8,459,800
Boston .....	176	915,600	1,254,700
Philadelphia .....		11,000	606,000
Baltimore .....			3,138,500
New Orleans .....	480	110,000	2,006,000
Galveston .....			16,000
St. Johns, N. B. ....			822,000
Portland, Me. ....			168,000
Total week .....	2,857	5,375,290	17,146,550
Previous week ..	2,300	5,981,225	14,436,840
Two weeks ago ..	1,496	7,190,976	13,170,015
Cor. week last y'r	2,860	4,195,475	10,500,660

#### COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, 1910, to Mar. 25, 1911.	Same time last year.	Changes.
Pork, lbs. ....	9,490,400	10,108,500	Dec. 618,400
Meats, lbs. ....	130,991,313	141,156,240	Dec. 10,164,927
Lard, lbs. ....	220,087,121	173,683,451	Inc. 46,403,670

#### OCEAN FREIGHTS.

	Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce .....	15/	15/	@24c.
Oil Cake .....	7/6	9c.	@13c.
Bacon .....	15/	15/	@24c.
Lard, tierces .....	15/	15/	@24c.
Cheese .....	20/	25/	@48c.
Canned meats .....	15/	15/	@24c.
Butter .....	25/	30/	@48c.
Tallow .....	15/	15/	@24c.
Pork, per barrel .....	15/	15/	@24c.



# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—As in other products, confidence is lacking in tallow, and readjustment which is so apparent in the prices of nearly all articles subjected to fluctuations in this country is ostensible in this market. There has been little incentive to buy freely recently, as inevitably, as soon as a purchaser receives the quantity bid for, further concessions were granted, and this naturally results in an extremely cautious policy.

Large interests are acting in harmony on the bear side of the market, and pending initiative from these sources, smaller consumers show but passing interest in affairs. Bidders are very reluctant and are not disposed to make bids within workable distance of asking prices, so that the undertone for several weeks has been an extremely weak one. The provision situation checks whatever bull enthusiasm crops up as a result of the long decline, and it is generally thought that until product disappears more rapidly it will be difficult to stimulate demand.

The foreign situation is also against values and the claim is reiterated that if some export business should transpire, the effect would be decidedly beneficial. Bids, however, from abroad are not worthy of recognition, and it is quite evident that foreigners are as bearish as local interests as when reductions are made in asking prices in this country, corresponding reductions are made in bids from abroad. The last London auction sale could not be construed as favorable. There were 1,250 casks offered for sale, and of this total there was less than 50 per cent. absorbed. Prices were 9d lower with 561 casks sold on the basis of 35s 3d. The Australia and Liverpool tallow markets have exhibited comparative firmness, but it is thought that their steadiness has been due to a demand for special qualities, and is not significant.

Quotations: Prime city, 6@6½c., in hhds.; country, 5½@6¼c., as to quality and pkge.; special 6¼c. in hhds.

**STEARINE.**—Lower prices recently witnessed have not resulted in any marked revival of business. The decline of the pure lard, in fact, has had a great sympathetic effect in compound lard circles. Sentiment among consumers is generally bearish, and promises to continue so until firmness develops in the provision market, although at the same time the extent of the decline has tended to temper pessimistic utterances somewhat. Oleo stearine has been quiet at 7½c.

SEE PAGE 59 FOR FRIDAY'S MARKETS.

**OLEO OIL.**—There has been a little better tone and with moderate foreign demand and

a maintenance of values in Rotterdam a better feeling has developed. Choice is quoted at 9c., New York; medium, 7¾c. Rotterdam was quoted at 52 florins spot and 53 for April asked.

**LARD STEARINE.**—Prices have eased this week with lard, owing to the slow demand. Prices are quoted at 9½c.

**SOYA BEAN OIL.**—There is a little easier market again, with demand slow. Buyers have been reducing limits, and to sell some concessions have been necessary. Spot is quoted at 7¼@7½c., while shipment oil is 7½@7¾c.

**GREASE.**—The market is very flat, and prices are nominally lower with other commodities. Quotations in New York: Yellow, 5¼@6c.; bone, 5½@6¾c.; house, 5½@6c.; "B" and "A" white, 6½@6¾c. nominal.

**GREASE STEARINE.**—There is a very slow trade, with prices easier. Yellow, 6½@6¾c., and white 6½@6¾c.

**COCOANUT OIL.**—There has been a slight further weakening of values due to the general heaviness in all oils. Demand is very quiet, and buyers show a persistent waiting mood. Quotations: Cochín, spot, 8½@8¾c., shipment, 8@8¼c.; Ceylon, spot, 8@8¼c., shipments, 7¾@7½c.

**PALM OIL.**—There has been a dull and easier market again in foreign oils of all kinds. Prices have steadily worked off with a slow demand both in Europe and here. Quotations show but slight change for the week. Prices in New York are: Prime red, spot, 7@7¼c.; do. to arrive, 6¾c.; Lagos, spot, 7½c.; do. to arrive, 7¼c.; palm kernels, 7¾c., shipment, 7½c.

**CORN OIL.**—The market shows a slight further decline with light trade. Prices are quoted at \$6.50.

**NEATSFOOT OIL.**—The market is quiet, with prices about steady. Quotations: For 20 cold test, 90@95c.; 30 do., 86c.; 40 do., water white, 82c.; prime, 70c.; low grade off yellow, 62@64c.

**LARD OIL.**—The market is dull and lower with lard. Prices are quoted at 80@82c.

### EXPORTS OF HOG PRODUCTS.

(Continued from preceding page.)

pool, England, 863,062 lbs.; Leith, Scotland, 22,275 lbs.; Matanzas, W. I., 22,828 lbs.; Messina, Italy, 27,325 lbs.; Marseilles, France, 153,326 lbs.; Martinique, W. I., 3,771, lbs.; Monte Cristi, S. D., 40,896 lbs.; Manila, P. I., 16,666 lbs.; Manchester, England, 244,540 lbs.; Naples, Italy, 108,980 lbs.; Newcastle, England, 46,200 lbs.; Palermo, Sicily, 8,576 lbs.; Porto Empedocle, —, 10,118 lbs.; Port Limon, C. R., 1,475 lbs.; Port au Prince, W. I., 40,720 lbs.; Riga, Russia, 9,050 lbs.; Rotterdam, Holland, 1,304,183 lbs.; Rostock, Russia, 46,700 lbs.;

Southampton, England, 128,895 lbs.; St. Kitts, W. I., 13,275 lbs.; St. Thomas, W. I., 6,879 lbs.; Stavanger, Norway, 15,820 lbs.; Stettin, Germany, 1,467,423 lbs.; Sekondi, Africa, 3,150 lbs.; Santiago, Cuba, 44,540 lbs.; Trieste, Austria, 536,628 lbs.; Turks Island, W. I., 1,385 lbs.; West Hartlepool, England, 157,360 lbs.

**LARD OIL.**—Bahia, Brazil, 192 gals.; Hamburg, Germany, 40 bbls.; Hull, England, 20 bbls.

**PORK.**—Colon, Panama, 40 bbls.; Christiania, Norway, 25 bbls.; Demerara, British Guiana, 65 bbls.; Hamilton, W. I., 4 bbls.; Kingston, W. I., 89 bbls.; Liverpool, England, 7 tcs.; Monte Cristi, S. D., 41 bbls.; Newcastle, England, 10 bbls.; Port au Prince, W. I., 71 bbls.; Port Antonio, W. I., 10 bbls.; St. Thomas, W. I., 13 bbls.; St. Kitts, W. I., 92 bbls.

**SAUSAGE.**—Marseilles, France, 218 bxs.; Monte Cristi, S. D., 45 bxs.; Tunis, Algeria, 26 bxs.

### EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, March 20, 1911:

**BEEF.**—Aberdeen, Scotland, 10 bbls.; Antwerp, Belgium, 75 bbls.; Amsterdam, Holland, 15 bbls.; Colon, Panama, 20 bbls., 113,947 lbs.; Christiania, Norway, 300 bbls.; Cardiff, Wales, 50 tcs., 50 bbls.; Copenhagen, Denmark, 150 bbls.; Christiansand, Norway, 25 bbls.; Demerara, British Guiana, 10 bbls.; Fiume, Austria, 40 bbls.; Genoa, Italy, 25 bbls.; Glasgow, Scotland, 154 tcs., 25 bbls.; Hamilton, W. I., 20,524 lbs., 10 bbls.; Hull, England, 25 tcs.; Havre, France, 30 bbls.; Hamburg, Germany, 175 bbls.; Kingston, W. I., 6 tcs., 98 bbls.; London, England, 37,562 lbs.; 70 tcs.; Liverpool, England, 190,535 lbs., 75 tcs.; Martinique, W. I., 49 bbls.; Newcastle, England, 25 bbls.; Port Antonio, W. I., 5 tcs.; Port au Prince, W. I., 66 bbls.; Rotterdam, Holland, 75 tcs., 85 bbls.; Sekondi, Africa, 80 bbls.; Southampton, England, 332,958 lbs.; St. Kitts, W. I., 274 bbls.; Stockholm, Sweden, 100 bbls.

**OLEO OIL.**—Antwerp, Belgium, 145 tcs.; Bergen, Norway, 215 tcs.; Bremen, Germany, 235 tcs.; Copenhagen, Denmark, 505 tcs.; Christiania, Norway, 245 tcs.; Christiansand, Norway, 50 tcs.; Constantinople, Turkey, 225 tcs.; Dedeagatch, Turkey, 50 tcs.; Drontheim, Norway, 120 tcs.; Glasgow, Scotland, 100 tcs.; Hamburg, Germany, 860 tcs.; Hauge-sund, Norway, 35 tcs.; Liverpool, England, 25 tcs.; Malmo, Sweden, 70 tcs.; Piraeus, Greece, 10 bbls.; Rotterdam, Holland, 4,580 lbs.; Stettin, Germany, 50 tcs.; Salonica, Turkey, 25 tcs.; Stavanger, Norway, 220 tcs.; Trieste, Austria, 70 tcs.; Tromsøe, Norway, 20 tcs. From Baltimore, Md., to Bremen, Germany, 215 tcs.

# SOYA BEAN OIL

## AND ALL SOAP MATERIALS

### WELCH, HOLME & CLARK CO.

383 West St., New York

**OLEOMARGARINE.**—Demerara, British Guiana, 6,000 lbs.; Havana, Cuba, 7,220 lbs.; Hamilton, W. I., 1,390 lbs.; Martinique, W. I., 9,000 lbs.; Monte Cristi, W. I., 11,270 lbs.; Port au Prince, W. I., 7,250 lbs.; Port Limon, C. R., 2,250 lbs.; St. Kitts, W. I., 23,500 lbs.; St. Thomas, W. I., 5,080 lbs.

**TALLOW.**—Callao, Peru, 4,824 lbs.

**TONGUE.**—Antwerp, Belgium, 100 pa.; Copenhagen, Denmark, 15 bbls.

**CANNED MEAT.**—Antwerp, Belgium, 46 cs.; Amsterdam, Holland, 152 cs.; Antilla, 24 pa.; Corinto, Peru, 28 pkgs.; Glasgow, Scotland, 490 pa.; Havana, Cuba, 30 pa.; Hull, England, 972 cs.; Havre, France, 25 cs.; Kingston, W. I., 36 pa.; La Guaira, Venezuela, 77 pa.; London, England, 686 cs.; Liverpool, England, 270 cs.; Martinique, W. I., 27 pa.; Monte Cristi, W. I., 72 pa.; Manila, P. I., 100 cs.; Newcastle, England, 100 cs.; Santiago, Cuba, 306 pgs.; St. Kitts, W. I., 65 pa.; Southampton, England, 170 cs.

## COTTON OIL CABLE MARKETS

### Hamburg.

(By Cable to The National Provisioner.)

Hamburg, March 31.—Market easy. Quotations: Prime summer yellow, 62 marks; choice summer white, 65¼ marks; summer yellow, 61¼ marks.

### Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, March 31.—Market is easy. Quotations: Prime summer yellow, 36¼ florins; choice summer white, 39¼ florins; choice butter oil, 40 florins.

### Antwerp.

(By Cable to The National Provisioner.)

Antwerp, March 31.—Market strong. Quotations: Summer yellow, 76¼ francs.

### Marseilles.

(By Cable to The National Provisioner.)

Marseilles, March 31.—Market is dull. Quotations: Prime summer yellow, 78¼ francs; prime winter yellow, 83 francs; choice summer white, 82½ francs.

## SOUTHERN MARKETS

### Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., March 30.—Crude cottonseed oil, 39c. for prompt, 40c. for April or May; South Carolina mills offering very little crude.

### Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., March 30.—Crude cottonseed oil, 40c.; very little selling. Meal steady at \$24, f. o. b. mills. Hulls, \$9, Atlanta, loose.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., March 30.—Cottonseed oil market higher; prime crude, 41c. Prime 8 per cent. meal at \$23.75 per short ton. Hulls dull at \$5.75@6, loose.

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., March 30.—Crude cottonseed oil firm at 39c. bid, 40c. asked; stocks light; demand for refined dull. Prime 8 per cent. meal higher, \$28.12½, long ton, ship's side. Cake unchanged. Hulls weak, \$7.25 loose, \$9 sacked, New Orleans.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., March 30.—Cottonseed oil

# Louisville Cotton Oil Co.



**LOUISVILLE BUTTER OIL**  
**PROGRESS BUTTER OIL**  
**PROGRESS COOKING OIL**  
**DEAL CHOICE WHITE COOKING OIL**  
**ROYAL PRIME SUMMER YELLOW**  
**ADMIRAL SUMMER WHITE SOAP OIL**

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P.O. STATION "E" LOUISVILLE, KY.

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 EDITION "WESTERN UNION" AND "LIEBERS"

ALSO FIRST IF NOT ONLY

## LICENSED AND BONDED COTTON SEED OIL WAREHOUSE

IN UNITED STATES

WRITE FOR FULL INFORMATION

market reports some sales; 39½c. bid for prime crude. Choice loose cake, \$25@26, f. o. b. Galveston.

## COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, March 29.—The market during the past week was under heavy liquidation. Daily transactions were in large volume. At the close of the week the market shows declines of some 25 to 30 points. The continued declines in lard and tallow—in fact, in every competing article—were in a way responsible, but the lack of consuming demand might be called the real cause. Last year at this time the high prices of pure lard stimulated a tremendous demand for compound lard. Pure lard was then selling at over 14½c., with cotton oil around 7½c., but this year pure lard is around 8.35@8.40c. and cotton oil around 6.15c. These conditions have shut off the demand for compound to a very great extent. The lower tallow and grease markets have also stopped all buying of cotton oil for the soap kettle. Both the European and domestic consumers were only light buyers during the week, but at the close more disposition to trade was shown.

The crude market during the past week was active. Heavy selling took place at 5.27c. and 5.20c., but at the close of the week buyers reduced bids still further, and only scattered tanks were sold at 5.14c., at which all selling stopped. The bear features as shown above seem now to have been discounted; in fact, the market at the close of the week shows considerable resistance to pressure, and also has the appearance of being oversold, and notwithstanding conditions it looks like bottom had been touched, at least for the moment. We should, therefore, expect a healthy reaction upward.

## GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, March 30.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12c.; 10@12 lbs. ave., 11½@11¾c.; 12@14 lbs. ave., 10½c.; 14@16 lbs. ave., 10¼@10½c.; 18@20 lbs. ave., 10½c. Sweet pickled, 8@10 lbs. ave., 11½c.; 10@12 lbs. ave., 11¼c.; 12@14 lbs. ave., 10¾@10¾c.; 14@16 lbs. ave., 10¼@10½c.; 18@20 lbs. ave., 10¼@10½c.

Skinny Hams—Green, 14@16 lbs. ave., 11½c.; 16@18 lbs. ave., 11¼c.; 18@20 lbs. ave., 11¼c.; 22@24 lbs. ave., 11c. Sweet pickled, 14@16 lbs. ave., 11c.; 16@18 lbs. ave., 8½c. Sweet pickled, 10@12 lbs. ave., 8½c.; 10½c.

New York Shoulders—Green, 10@12 lbs. ave., 8½c. Sweet pickled, 10@12 lbs. ave., 8½c.

Picnic Hams—Green, 5@6 lbs. ave., 8c.; 6@8 lbs. ave., 7¾c.; 8@10 lbs. ave., 7¾c.; 10@12 lbs. ave., 7½c. Sweet pickled, 5@6 lbs. ave., 8c.; 6@8 lbs. ave., 7¾c.; 8@10 lbs. ave., 7¾c.; 10@12 lbs. ave., 7¾c.

Clear Bellies—Green, 8@10 lbs. ave., 15c.; 10@12 lbs. ave., 12c.; 12@14 lbs. ave., 11c. Sweet pickled, 8@10 lbs. ave., 14½c.; 10@12 lbs. ave., 11¼@11½c.; 12@14 lbs. ave., 11@11¼c.

## CHICAGO FERTILIZER MARKET.

(Special Letter to The National Provisioner from Sterne & Son Co.)

Chicago, Ill., March 29.—In the ammoniate market the increased receipts of livestock and the closing up of a season have tended very largely towards the lowering of values. There is very little to be said in the way of business, but what has been done has been on a much lower basis. (Complete quotations on page 37.)

**NEARLY  
ALL  
DEAD**

THE PIONEER PACKERS ARE NEARLY ALL GONE AND HAVE LEFT BEHIND THEM A MONUMENT TO THEIR MEMORY  
**HUSTLE - MOVE - AND - KEEP MOVING**  
 TOWARDS A GOAL OF PERFECTION. THAT'S WHAT BUILT THEIR MONUMENTS. THAT'S OUR PLAN AS "JUST BROKERS"

**STERNE & SON CO.**

"JUST BROKERS"

POSTAL TELEGRAPH BUILDING  
 CHICAGO, ILL.

LARD - MEATS - STEARINE - OIL - TALLOW - GREASE - FERTILIZERS



# COTTONSEED OIL

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

**Further Weakness the Past Week—Consumers Extremely Cautious—Sentiment Generally Bearish—Provision Situation a Factor—New Low Levels Reached—Followed by Rapid Recovery.**

The general readjustment of values in evidence, which is being experienced throughout the entire grease and oil market, is naturally making itself felt in cottonseed oil, and as a result the downward tendency of values has continued unabated. In fact, it is noticeable that at the lower levels recently witnessed declines have been more severe than when prices were more than 1c. a pound above prevailing quotations. The relative weakness at the lower level is generally attributed to a more universal bearish feeling. When prices were above 7c., sentiment was decidedly mixed, and on the scale down there was a large, scattered short interest, which deemed it advisable to cover when small profits accrued, while at the same time there was quite a little buying for long accounts. Recently, however, these factors of support have been eliminated, as short covering, excepting for the account of refining interests, has been quite complete, while those who several weeks ago anticipated higher values seemed to realize their error in judgment and the exhaustion of margin accounts has resulted in considerable speculative liquidation with the rapidity of the decline added to by the encountering of stop loss orders.

The demoralization in the provision market has had a very unsettling effect, and in

view of these conditions there is but little disposition to assume a stand on the long side of the market. Naturally the continued decline in pure lard is against any improvement of importance in compound lard, and until the provision list exhibits steadiness bearish sentiment will undoubtedly prevail in oils and greases generally.

It is apparent that the past year has been one in which all products and commodities have been seeking a lower level, and with but few exceptions the trend of values has been decisively downward. Pure lard at Chicago, this time a year ago, sold at approximately 13¼c. per lb., against less than 8½c. a lb. at present. Pork is more than \$10.50 a bbl. cheaper, and ribs approximately 5c. a lb. cheaper. Compound lard a year ago sold at approximately 10¼c., whereas 7½c. is difficult to obtain at present. Tallow last year was 7¼c., against possibly 6½c. at present; lard stearine 15c., against 9½c.; oleostearine 16½@17½c., against 7½c. at present. Oleo oil a year ago sold at approximately 14c., and is now quoted at from 8½@8¾c. Commodity markets, metal markets, cotton goods and cold storage products are other articles which show material declines as compared with a year ago. Cottonseed oil values in the meanwhile are less than 1½c. a lb. below those of a year ago, although later oil sold much higher and on August 31 spot oil closed at 12c. bid.

Consuming demand is naturally very quiet, following the recent severe depression, and it is quite evident that the decline instead of stimulating interest among users of oil has

only resulted in a disposition to purchase more conservatively than heretofore. While doubtless there is some business doing all the time, the consensus of opinion is that pending a re-establishment of confidence in the market, important transactions need not be expected, although at the same time spasmodic buying periods will be seen, as stocks are far from burdensome. Large interests are not buying very much spot oil, and while this is a favorable feature from the standpoint of holders of crude, it is also rather bearish from the standpoint of a consumer, as it surely indicates a lack of faith in present values.

At prevailing prices cottonseed oil is above a parity with other competing oils, and demand would therefore naturally represent that of a rather necessary character, or that for which no other substitute can be used. With tallow obtainable at probably less than 6¼c. a lb. soap-makers would not become interested in cottonseed oil until levels under 6c. have been reached. It is thought, however, that soap-making concerns with their own oil refining facilities regard oil on basis of 38½c. crude as quite attractive, when compared with tallow, and laboring partly under this assumption, some authorities are inclined to take a more hopeful view of the situation. Without a doubt, however, a firmer lard market would go a long way toward reassuring consumers.

Crop accounts from the South have been in the main optimistic, and recently beneficial moisture has been noted with soil conditions in the cotton belt materially im-

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# KENTUCKY REFINING COMPANY

INCORPORATED 1885

## COTTON SEED OIL

**SNOWFLAKE—Choice Summer White Deodorized Oil**

**WHITE DAISY—Prime Summer White Deodorized Oil**

**DELMONICO—Choice Summer Yellow Oil**

**APEX—Prime Summer Yellow Oil**

**BUTTERCUP—Deodorized Summer Yellow Oil**

**NONPAREIL—Choice Winter Yellow Salad Oil**

**ECLIPSE—Choice Butter Oil**

REFINERY AND GENERAL OFFICE, LOUISVILLE, KY. "Refinery" Louisville, U.S.A.

CABLE ADDRESS

proved. There have been scattered complaints received, but these were far from general, referring only to isolated sections, with some dispatches stating that earlier expectations of a heavy increase in acreage may not be fully realized owing to the ravages of the boll-weevil. Planting is expected to be quite general within the next two weeks, and increased sales of fertilizers, together with the present price of raw material, are doubtless factors which indicate a desire to plant a larger acreage than last year.

Toward the close of the week there was liberal buying, thought to be for refining interests, which tended to impart a steadier tone to the future oil market. Crude also developed a slightly firmer feeling, although the undertone continued extremely nervous.

The market on Thursday showed a good rally from the low of the week, with reports of better demand from refining interests. Shorts were active buyers, and the advance was rapid just as soon as it became evident that the liquidation was off the market.

Closing prices, Saturday, March 25, 1911.—Spot, \$6.25@6.60; March, \$6.30@6.60; April, \$6.25@6.38; May, \$6.35@6.37; June, \$6.42@6.50; July, \$6.46@6.48; August, \$6.47@6.50; September, \$6.46@6.50; October, \$5.90@6.25; good off, \$5.90@6.35; off, \$5.90@6.35; winter, \$6.25@7.25; summer, \$6.20@7; prime crude, S. E., \$5.27@5.34; prime crude, valley, \$5.27@5.34; prime crude, Texas, \$5.27@5.34. Sales were: May, 400, \$6.35@6.38; July, 2,000, \$6.46@6.50; August, 200, \$6.49. Futures closed 5 advance to 3 decline. Total sales, 2,600.

Monday, March 27, 1911.—Spot, \$6.30@6.35; March, \$6.28@6.40; April, \$6.25@6.30; May, \$6.35@6.36; June, \$6.44@6.45; July, \$6.49@6.50; August, \$6.50@6.52; September, \$6.48@6.51; October, \$5.90@6.15; good off, \$5.90@6.35; off, \$5.85@6.35; winter, \$6.30@7; summer, \$6.25@7; prime crude, S. E., \$5.20@5.27; prime crude, valley, \$5.20@5.27; prime crude, Texas, \$5.20@5.30. Sales were: Spot, 100, \$6.35; March, 100, \$6.35; April, 200, \$6.30; May, 1,700, \$6.34@6.39; June, 200, \$6.45; July, 12,400, \$6.46@6.52; August, 300, \$6.50@6.53. Futures closed 2 decline to 3 advance. Total sales, 15,000.

Tuesday, March 28, 1911.—Spot, \$6.16@6.24; March, \$6.10@6.20; April, \$6.12@6.17; May, \$6.22@6.23; June, \$6.30@6.33; July, \$6.36@6.37; August, \$6.36@6.37; September, \$6.36@6.38; October, \$5.88@5.99; good off, \$5.85@6.15; off, \$5.80@6.15; winter, \$6.20@7; summer, \$6.20@7; prime crude, S. E., \$5.10@5.20; prime crude, valley, \$5.10@5.20; prime crude, Texas, \$5.10@5.20. Sales were: May, 3,000, \$6.17@6.33; June, 200, \$6.33@6.40; July, 15,500, \$6.33@6.47; August, 1,700, \$6.36@6.45; September, 1,500, \$6.36@6.45. Futures closed 2 to 18 decline. Total sales, 21,900.

Wednesday, March 29, 1911.—Spot, \$6.10@6.30; April, \$6.10@6.19; May, \$6.23@6.24; June, \$6.30@6.33; July, \$6.36@6.37; August, \$6.36@6.38; September, \$6.36@6.38; October, \$5.90@5.99; November, \$5.65@5.95; good off, \$5.50@6.10; off, \$5.50@6.09; winter, \$6.20@6.70; summer, \$6.20@6.70; prime crude, S. E., \$5.20@5.27; prime crude, valley, \$5.20@5.27; prime crude, Texas, \$5.20@5.27. Sales were: May, 3,400, \$6.21@6.24; July, 5,100, \$6.35@6.38; August, 1,400, \$6.35@6.37; September, 1,500, \$6.35@6.36. Futures closed 2 decline to 2 advance. Total sales, 11,400.

Thursday, March 30, 1911.—Spot, \$6.25@6.50; April, \$6.34@6.36; May, \$6.38@6.40; June, \$6.44@6.48; July, \$6.48@6.50; August, \$6.48@6.50; September, \$6.49@6.51; October, \$6.46@6.30; November, \$5.70@6.10; good off, \$5.80@6.30; off, \$5.80@6.30; winter, \$6.85@7; summer, \$6.20@6.60; prime crude, S. E., \$5.20@5.30; prime crude, valley, \$5.20@5.30; prime crude, Texas, \$5.20@5.30. Sales were: April, 100, \$6.34; May, 9,400, \$6.29@6.37; July, 8,200, \$6.37@6.49; August, 300, \$6.45@6.46; September, 100, \$6.39. Futures closed 5 to 24 up. Total sales, 18,400.

SEE PAGE 30 FOR FRIDAY'S MARKETS.

### COTTON OIL MEN EXPELLED.

The expulsion of Edmund P. Whitman and William L. Walthour from membership in the New York Produce Exchange was announced this week. They were members of the firm of Whitman Bros., cottonseed oil dealers. The Board of Managers of the Produce Exchange took action to expel them following a hearing on charges made by Morris & Wilmarth, brokers. The exact nature of the charges was not made known, but they had to do with alleged violation of the trading rules.

Watch the "Wanted" page for business chances.

### COTTONSEED OIL EXPORTS

Experts of cottonseed oil reported for the week up to March 29, 1911, for the period since Sept. 1, 1910, and for the same period a year ago, were as follows:

From New York.

Port.	For week.	Since Sept. 1, 1910.	Same period, 1909-10.
Aalesund, Norway .....	—	200	50
Aberdeen, Scotland .....	—	137	32
Acajutla, Salvador .....	—	—	54
Adelaide, Australia .....	—	1,083	1,063
Alexandria, Egypt .....	—	72	748
Algiers, Algeria .....	—	37	302
Algoa Bay, Cape Colony .....	—	5	67
Amnapola, Honduras .....	10	1,545	735
Antigua, W. I. ....	—	95	153
Antwerp, Belgium .....	300	1,361	1,330
Arica, Chile .....	—	228	—
Asuncion, Venezuela .....	—	10	—
Auckland, New Zealand .....	—	93	230
Aux Cayes, Hayti .....	—	9	7
Azuza, W. I. ....	—	417	14
Bahia, Brazil .....	2	144	38
Bahia Blanca, A. R. ....	48	96	—
Barbados, W. I. ....	—	621	652
Beira, E. Africa .....	—	43	226
Beirut, Syria .....	—	353	10
Belfast, Ireland .....	—	—	50
Bergen, Norway .....	100	535	440
Bombay, India .....	—	—	7
Bordeaux, France .....	—	880	50
Braila, Roumania .....	200	985	440
Bremen, Germany .....	—	30	—
Bristol, England .....	—	25	—
Buenos Aires, A. R. ....	218	6,702	8,026
Bukharest, Roumania .....	—	450	—
Calbarien, Cuba .....	—	5	33
Cairo, Egypt .....	—	14	246
Callao, Peru .....	—	—	354
Calcutta, India .....	—	—	5
Cape Town, Cape Colony .....	—	2,237	2,044
Cardenas, Cuba .....	—	19	8
Cartagena, Colombia .....	—	3	—
Carupano, Venezuela .....	—	10	4
Cayenne, Fr. Guiana .....	—	556	410
Christiania, Norway .....	—	1,050	2,764
Cienfuegos, Cuba .....	—	247	125
Ciudad Bolivar, Venezuela .....	—	—	68
Colon, Panama .....	88	1,514	1,516
Constantinople, Turkey .....	125	12,932	6,766
Copenhagen, Denmark .....	450	3,330	3,885
Corinto, Nicaragua .....	—	59	29
Cork, Ireland .....	100	700	300
Cristobal, Panama .....	—	—	10
Curacao, Leeward Islands .....	—	50	33
Danzic, Germany .....	—	—	480
Dedagatch, Turkey .....	—	740	625

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Boreas, Prime Winter Yellow  
Venus, Prime Summer White

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Delagoa Bay, E. Africa.....	—	401	451	Rodosta, A. R. ....	—	175	—	From Galveston.		
Demerara, Br. Guiana.....	30	1,250	1,511	Rosario, Arg. Rep.....	—	19	19	Hamburg, Germany.....	—	422
Dominica, W. I. ....	—	—	160	Rotterdam, Holland.....	120	18,680	28,735	Liverpool, England.....	—	750
Drontheim, Norway.....	—	350	410	St. Croix, W. I. ....	—	3	—	Rotterdam, Holland.....	—	200
Dublin, Ireland.....	—	1,775	4,174	St. Johns, N. F. ....	—	39	26	Vera Cruz, Mexico.....	—	6,902
Dunedin, New Zealand.....	—	61	—	St. Kitts, W. I. ....	43	62	302	Total .....	7,102	4,988
Dunkirk, France.....	—	250	600	St. Thomas, W. I. ....	50	2,323	1,121	From Baltimore.		
Falmouth, W. I. ....	—	7	—	Salonica, Turkey.....	—	—	—	Copenhagen, Denmark.....	—	50
Flume, Austria.....	—	200	—	Sanchez, San Dom.....	—	—	62	Glasgow, Scotland.....	—	549
Galatz, Roumania.....	375	3,850	3,217	San Domingo City, San Dom..	—	41	396	Hamburg, Germany.....	—	935
Gallipoli, Turkey.....	—	80	—	Santiago, Cuba.....	—	748	544	Havre, France.....	—	100
Genoa, Italy.....	1,828	26,528	11,294	Santos, Brazil.....	—	133	241	Liverpool, England.....	50	105
Gibraltar, Spain.....	25	294	150	Savanilla, Colombia.....	—	4	14	Total .....	50	1,155
Glasgow, Scotland.....	250	3,701	2,090	Sierra Leone, Africa.....	—	—	—	From Philadelphia.		
Gonaves, Haiti.....	—	3	—	Smyrna, Turkey.....	107	3,370	808	Hamburg, Germany.....	—	379
Gothenberg, Sweden.....	75	1,125	1,100	Southampton, England.....	175	875	850	Rotterdam, Holland.....	—	104
Grenada, W. I. ....	—	7	—	Stavanger, Norway.....	—	—	10	Total .....	379	104
Guadeloupe, W. I. ....	—	1,751	2,148	Stettin, Germany.....	—	—	150	From Newport News.		
Guantanamo, Cuba.....	—	21	40	Stockholm, Sweden.....	100	600	377	Hamburg, Germany.....	300	900
Guayaquil, Ecuador.....	—	9	—	Surinam, Dutch Guiana.....	—	25	21	Liverpool, England.....	—	1,050
Hamburg, Germany.....	—	1,990	3,490	Sydney, Australia.....	—	52	126	London, England.....	—	800
Havana, Cuba.....	100	2,268	2,164	Syracuse, Sicily.....	—	45	25	Rotterdam, Holland.....	—	3,750
Havre, France.....	330	3,300	3,975	Tampico, Mexico.....	—	—	250	Total .....	300	1,900
Helsingfors, Finland.....	—	53	10	Tonsberg, Norway.....	—	—	250	From Norfolk.		
Hull, England.....	—	—	900	Trebizond, Armenia.....	—	86	—	Glasgow, Scotland.....	475	1,000
Iquique, Chile.....	—	200	—	Trieste, Austria.....	—	4,229	249	Liverpool, England.....	—	1,100
Jacmel, Haiti.....	—	26	3	Trinidad, Island of.....	—	309	235	London, England.....	—	3,900
Jamaica, W. I. ....	—	11	125	Tripoli, Tripoli.....	—	50	—	Rotterdam, Holland.....	—	5,075
Kavalya, Turkey.....	—	25	—	Trondhjem, Norway.....	—	—	50	Total .....	875	2,550
Kingston, W. I. ....	59	2,028	2,121	Tunis, Algeria.....	133	721	—	From All Other Ports.		
Kustedjil, Roumania.....	100	2,900	1,950	Valparaiso, Chile.....	301	5,057	2,899	Antwerp, Belgium.....	—	50
La Guaira, Venezuela.....	—	10	12	Varna, Bulgaria.....	—	67	35	Canada.....	—	5,622
La Plata, A. R. ....	—	—	—	Venice, Italy.....	100	18,315	7,575	Hamburg, Germany.....	—	18,008
Leghorn, Italy.....	25	6,715	4,163	Vera Cruz, Mexico.....	—	416	332	Liverpool, England.....	—	175
Leith, Scotland.....	—	25	—	Wellington, New Zealand.....	—	54	11	Mexico (including overland).....	1,421	35,824
Liverpool, England.....	100	8,695	8,574	Yokohama, Japan.....	10	33	10	Total .....	1,421	41,456
London, England.....	250	5,822	8,484	Total .....	9,194	212,538	166,780	Recapitulation.		
Lyttelton, N. Z. ....	—	54	—	From New Orleans.				From New York.....	9,194	212,538
Macoris, San Dom.....	—	1,198	111	Antwerp, Belgium.....	—	650	350	From New Orleans.....	5,413	33,228
Malmo, Sweden.....	—	50	250	Belfast, Ireland.....	—	125	483	From Galveston.....	—	7,102
Malta, Island of.....	—	2,513	1,238	Bordeaux, France.....	—	—	25	From Baltimore.....	50	1,185
Manacoe, Brazil.....	—	—	6	Bremen, Germany.....	60	520	205	From Philadelphia.....	—	379
Manchester, England.....	675	4,948	2,230	Christiania, Norway.....	—	10,920	5,865	From Savannah.....	—	27,151
Manzanillo, Cuba.....	—	—	33	Colon, Panama.....	—	62	21	From Newport News.....	300	1,900
Maracaibo, Venezuela.....	—	—	53	Copenhagen, Denmark.....	—	700	550	From Norfolk.....	875	2,550
Marselles, France.....	865	10,637	6,240	Dunkirk, France.....	—	200	—	From all other ports.....	1,421	41,456
Martinique, W. I. ....	561	3,381	2,752	Genoa, Italy.....	—	185	25	Total .....	17,253	327,489
Massawa, Arabia.....	—	19	—	Glasgow, Scotland.....	—	835	985			318,111
Matanzas, W. I. ....	—	71	142	Gothenberg, Sweden.....	—	600	600			
Mauritius, Island of.....	—	10	—	Hamburg, Germany.....	100	2,065	3,126			
Mazatlan, Mexico.....	—	70	11	Havre, France.....	—	1,065	302			
Melbourne, Australia.....	—	9	—	Liverpool, England.....	—	706	630			
Monrovia, Africa.....	—	58	23	London, England.....	—	2,302	2,475			
Montego Bay, W. I. ....	—	335	368	Manchester, England.....	—	1,250	100			
Montevideo, Uruguay.....	193	3,960	3,352	Manzanillo, Cuba.....	925	1,275	250			
Naples, Italy.....	275	4,700	2,919	Marselles, France.....	—	—	109			
Newcastle, England.....	50	75	—	Naples, Italy.....	—	33	—			
Nevitas, Cuba.....	—	9	35	Progreso, Mexico.....	—	—	—			
Nipe, Cuba.....	—	10	—	Rotterdam, Holland.....	4,328	6,368	18,857			
Oran, Algeria.....	—	204	453	Stavanger, Norway.....	—	1,020	535			
Panama, Panama.....	—	3	28	Tampico, Mexico.....	—	300	—			
Panderna, Asia.....	—	6	448	Venice, Italy.....	—	500	600			
Para, Brazil.....	—	3	12	Vera Cruz, Mexi-o.....	—	706	589			
Paramaribo, Dutch Guiana.....	—	—	212	Total .....	5,413	33,228	30,551			
Pernambuco, Brazil.....	—	—	—							
Phillippeville, Algeria.....	—	97	—							
Piraeus, Greece.....	—	125	—							
Port Antonio, Jamaica.....	—	75	41							
Port au Prince, W. I. ....	3	178	80							
Port Barrios, C. A. ....	—	19	23							
Port Cabello, Venezuela.....	—	378	329							
Port Limon, Costa Rica.....	—	18	3							
Port Maria, Jamaica.....	—	—	—							
Port Natal, Cape Colony.....	—	60	—							
Port of Spain, W. I. ....	—	300	146							
Port Said, Egypt.....	—	68	153							
Progreso, Mexico.....	—	242	1,211							
Puerto Plata, San Dom.....	—	—	—							
Punta Arenas, Costa Rica.....	—	1,325	1,000							
Ravenna, Italy.....	—	4	—							
Rio Janeiro, Brazil.....	72	4,084	2,002							

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Do you realize how much money you are losing every year by selling your bone and tankage unground? Look at the fertilizer market quotations in the market pages of *The National Provisioner* and you will get some idea. Then write us a letter and we will show you a whole lot more facts and figures that will surprise you.

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**THE AMERICAN BY-PRODUCT MACHINERY CO., 90 WEST STREET, NEW YORK**



# HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

## Chicago.

**PACKER HIDES.**—The tanners continue generally conservative, but conditions hold steady to firm. Packers are claiming good prospects for crops will improve leather, but the tanners as a rule are by no means pleased in regard to leather conditions, and are going slow in making purchases for hides. The outside tanners have been holding out of the market for February-March, and this may cause the "tanning packers" to work them in and run the risk of the leather market. The independent tanners claim that they would rather pay more money for better hides if conditions warrant, and this has been shown in the slight increased interest for April ahead. Native steers are nominal at 12½@12¾c. for February-March, with Aprils bringing 13½c. One big packer offers late March and April together at 13¼c., and February-March at 12¾c., and bids of 12½c. are reported declined for desirable March points. Texas steers last sold at 13½c., 12½c. and 11½c. by a big packer for April takeoff, but the quantity sold was not given as previously noted. February-March Northern points were last quoted 13c., 12c. and 11c., and Ft. Worth heavies alone held at 13½c. Butt brands range 11½@12c., the outside price last paid for Aprils in combination with sides. Colorados last sold at 12c. for Aprils in conjunction with butts as previously noted, and two cars of March salting brought the former price of 11½c. for these. Branded cows continue steady and unchanged at 11@11½c. Native cows are unchanged. There is a good supply reported of lights offered at 11½c. for February-March, and not as many sold this week as reported. There is a fair supply of heavies offered at 11½@11¾c., with last sales at 11½c. Packers offering all April heavy cows at 12c. are not receiving buyers' attention to their offerings. Native bulls are offered at 10½c. for January 1 to date. December-Januarys last sold at 10¾c. Branded bulls are offered 9¼@9¾c. for January to date, with last trading in current salting reported at 9¾c. November to date takeoff were last held at 9½c.

Later.—A big packer sold 6,000 February-March heavy native cows at 11½c., and this sale makes a total of over 10,000 of this variety sold this week. A big packer is offering January-February and March native bulls at 10½c., and light native cows at 11½c., while bids of 11½c. are declined for Ft. Worth April branded cows; also offers of 13¼c. refused for Ft. Worth March heavy Texas steers, these still being held at 13½c.

**COUNTRY HIDES.**—Under small supplies the market keeps firm. Current receipts of 25@50 pound Twin City stock is held at 11¼c., and 50 pound and up at 10½c. on selection less Chicago freight. A report of 25 pound and up cows bringing 9½c. flat f. o. b. Missouri River causes dealers here to hold strong, as these hides run mostly No. 2. Dealers are working under a disadvantage of a declining market for tallow, etc., also sheepskins, and naturally feel conservative in making all purchases, hides, included. The butchers in medium and large cities are said to be getting high prices for green weights, and dealers in turn have to ask good prices. Dealers are asking higher rates proportionately for current receipts, quality considered, than the rates at which they have sold earlier salting. Buffs range steady at 10¼@10½c., with dealers talking the outside price even for current receipts, but the tanners have been giving such attention as they want to to earlier hides as evidenced by late trading. November-December last sold at 10¾c. There is a small supply here of No. 2's, and not much accumulation at grubby outside points. Heavy cows likewise range 10¼@10½c., with fall hides command-

ing the usual premium, and the situation in heavy cows is in most respects about the same as in buffs. Extremes average about 11½c. for good hides, December-Januarys last bringing that figure. Fall and early winters are held from 11¾@12c., these being in the nature of specials. Late receipts running about half Southwesterns are held at 11@11½c., with 10¾c. bids last declined. All Southwesterns running largely seconds are slow with last bids not over 10½c. for these. Heavy steers are steady at 11@11½c., the better price for good lots including city butchers and sales reported from nearby points at the outside rate. Bulls range 9¼@9½c., and are unchanged. Branded hides are firm for desirable Southwestern points, and quoted 9½@9¾c. for 35 and 40 pounds and up. Northern points range 8½@8¾c.

**CALFSKINS.**—Steady. Chicago cities 16½@16¾, outside cities 15¾@16c. for regular lots, countries alone, 15@15½c., packers 16@16¼c., poor country kip 10½@11c., good lots up to 11½c., packers 12¾@13c., cities 12@12½c. Ordinary country light calf alone quoted \$1@1.02½ from second salt, outside cities, including good countries, \$1.05@1.07½, and Chicago cities \$1.10@1.15, with deacons 20c. apiece less in all instances. Best handled first salt skins are desirable for colored leather in light skins, but supplies are increasing of common quality.

**SHEEPSKINS.**—Packer stock is not in large supply, and generally unchanged. Average weight sheep and lambs quoted \$1.15@1.20, lambs alone, as to point of slaughter, etc., 95c.@\$1.10, and sheep \$1.10@1.20, and shearlings 25@30c. Countries are in good supply and quiet. Regular pelts slow at 75@90c., shearlings quoted 15@20c., and clips, slats, etc., 5@10c.

## New York.

**DRY HIDES.**—No further sales are reported, and the market for common hides rules unchanged. The holdings are light, being limited to latest arrivals, and are estimated at 8,560, comprising 1,612 Central American, 5,848 Bogota and 1,100 Orinoco. Additional receipts were 447 Centrals per Christobal, 3,722 Mexican per Bayamo, and 2,500 dry Buenos Aires per Ikaria. The offerings of River Plates are reported meager in all quarters.

**WET SALTED HIDES.**—At the weekly Sansinena River Plate auction 2,000 cows sold at the equivalent of 13½c., including commissions and freight, being ½c. down from the last sale. Europeans were reported the buyers, but evidently the demand is less keen, and the 4,000 frigorifico steers failed to sell. Coast Mexicans are quoted in brokers' circulars at 11c. inside for Vera Cruz, but last reported sales were at 11¼c. Buyers continue bidding 11c. Arrivals were 4,000 Buenos Aires per Ikaria and 2,462 Mexicans per "Bayamo."

**CITY PACKER HIDES.**—A dull and featureless market continues. Packers would like to sell their holdings of February-March branded, nominally taking 11½c. for both butts and sides with last sales at 11¾c. Tanners continue indifferent, and as yet the inquiry and call in the West for Aprils ahead has not been followed up here.

**COUNTRY HIDES AND CALFSKINS.**—Trade keeps quiet, but limited offerings keep the market steady and unchanged. Bulls appear in good demand, and are relatively firmer than other varieties. Pennsylvania and New York State bulls are held up to 10c. selected, and a recent bid of 9¾c. was declined by a State dealer. Heavy steers are offered at 10¾c. There are reports of small lots of 25 pound and up cows from nearby sections selling at 11c. selected, and a Philadelphia dealer is asking the same price for some 40 pound and up. One local tanning firm operating hide buying branches claims to have sold a straight run of extremes, probably Pennsylvania stock, at 12c., includ-

ing some present receipts. There is a lack of offerings here in all quarters of western Pennsylvania and Ohio buffs, but at the same time there is little local inquiry for these. Calfskins are unchanged. Receipts are increasing with better weather conditions, and tanners are talking under prices quoted by dealers. Between tanners and dealers' quotations prices range on New York cities from \$1.37½@1.40, \$1.87½@1.90 and \$2.25@2.27½. Some small lots of heavies were recently claimed sold by the association here as high as \$2.30, but this hardly makes a general market. No change in quotations is given on outside city and country skins.

**HORSE HIDES.**—The general tone of the market is somewhat easier than heretofore, and though some lots are still being held at extreme prices, these are not realized as a rule. Outside city whole hides are quotable at \$4.15@4.25, and countries at \$4@4.10, with no recent sales noted over the outside rates, although up to \$4.40 is still being asked for some outside city lots. Regular selection fronts are offered at \$3.25, and some parties intimate that they would accept bids of \$3.20 for these, while some large buyers are talking not over \$3.15. Fronts are in some accumulation, although butts are pretty well picked up with recent sales of regular selection of 20-inch and up at \$1.30@1.32½.

## Boston.

Country hides are holding firm under small offerings, but the demand is reported generally quiet. Ohio buffs are ranged 10½@10¾c., and for fall buffs shippers are asking 11c. in line with the proportionate premium paid at other Western points for fall hides. Ohio extremes are in demand with the offerings extremely light. Asking prices range from 11½@12c., and it is doubtful if bids would be accepted at the inside price. It is reported that about 2,500 heavy New England cows are offered at 11½c.

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, March 29.—Latest quotations are as follows: 74 per cent. caustic soda, 1.85@1.90, basis 60 per cent.; 76 per cent. caustic soda, 1.90 to 2c., basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in bbls., 3c. per lb.; 58 per cent. soda ash, 90c.@\$1 basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax at 4¾c. lb.; talc, 1¼@1½c. per lb.; silex, \$15@20 per ton of 2,000 lbs.; marble flour, \$7.50@8 per ton of 2,000 lbs.; silicate soda, 85c. per 100 lbs., no charge for barrels; chloride of lime in casks \$1.35, and barrels \$2 per 100 lbs.; carbonate of potash, 4¼@4¾c. lb.; electrolytic caustic potash, 88@92 per cent., at 5½@5½½c. lb. Genuine Lagos palm oil in casks 14/1800 lbs., 7½c.; prime red palm oil in casks, 7c. lb. clarified palm oil in barrels, 8c. lb.; palm kernel oil in casks about 1200 lbs., 7¾c. lb.; green olive oil, 80c. per gal.; yellow olive oil, 95c. per gal.; green olive oil foots, 7¼@8c. per lb.; peanut oil, 70c. per gal.; Ceylon coconut oil, 7¾@8c. per lb.; Cochin coconut oil, 8¼@8½c. per lb.; cottonseed oil, 6½c. lb.; corn oil, 6½@6.60c. per lb.; soya bean oil, 7¾@7½c. per lb.

Prime city tallow in hhd., 6¼c. lb.; special tallow in tierces, 6¾c. lb.; oleo stearine, 7½@7¾c. lb.; house grease, 6@6¾c. per lb.; brown grease, 5¾@6c. per lb.; yellow packer's grease, 5¾@6c. per lb.

OFFER US  
HIDES, SKINS, TALLOW, GREASE  
**JACOB STERN & SONS**  
PHILADELPHIA, PA.  
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# Chicago Section

Winter seems to have a rubber backbone.

Spring was toddling along fine until that roughneck Medicine Hat butted in.

A first class depilatory for creamery butter is to pass it down, and buy butterine.

Chief Steward is getting busier than a cat scratching on a tin roof. Ante-election spasms?

President Taft is said to be wearing smoked glasses. What or whose eclipse is he anticipating?

That Mexican muss has nothing on the Hammond rumpus, or Pete Bartzén's exercising days. Wot?

Mary had a little play, she called it "Say-lo-me." Chief Steward put the lid on it, and Mary said, "Oh, Gee!"

Some of our candidates would have us believe they are so durned good that it's actually painful to them.

The provision situation is—well, there does not seem to be anyone able to decide whether it's coming or going!

The way it is being handed to these political candidates, there is going to be a whole lot of stock holders "down there" some of these days.

One Chicago voter, and a Democrat at that, says: "If Chicago elects Carter H. Harrison, it has nothing on Lot's wife!" Lots of people think differently, of course.

There is one thing we have learned in this mayoralty campaign and that is that it is nothing short of willful murder, grand larceny and mayhem to be a university man!

The Merriam crowd point the finger of scorn at Dink, and the Harrison crowd at

Roger. 'Tain't so easy to get rid of warts as you'd think. They have to dry-dock ships to get the barnacles off.

Provisions seem bent on getting down to a "much-larger-demand" basis. There are all kinds of good hogs, everywhere. The consumer, however, has not quite got over that "go-easy-on-the-meat-end-of-the-meal" feeling yet.

The average weight of hogs received at Chicago last week was 240 pounds against 242 pounds the previous week, 220 pounds the same time a year ago, and 209 pounds two years ago. Evidently corn is being marketed in concentrated form.

"Drink sour buttermilk and live long," says one old sage—brush. Yes, and probably look and feel just about like sour milk tastes, right through the series. Better get outside of the foolish stuff now and again and make the sojourn briefer—what?

Morris Schwabacher, the provision statistician and expert, has received several letters of late from friends in the South, stating that the raising and feeding of hogs—popular Northern breeds—is being extensively carried on there, and is growing fast.

Being an oleo "moonshiner" in Chicago is not what it's cracked up to be. Last Wednesday Judge Landis fined three of them \$5,017 each and sentenced them to five years imprisonment each. They conducted what was known as the Sheboygan County Dairy Company, at No. 3240 Calumet avenue. Their specialty was supplying certain "loop" restaurants with colored oleomargarine, ranging in price from 16 to 20 cents per pound. Again, is it worth while?

The "Morris Standard" is the name of a publication issued monthly by the Men's

Club of Morris & Company, an organization formed of employees of the company all over the country, with headquarters in Chicago, and which has been a big success from the start. The club paper contains all the club news, and in addition articles and information of interest and value to members and to the trade at large. It serves as an excellent means of enabling Morris employees to keep in touch with each other, wherever they may be.

## DEPARTMENT OF MISINFORMATION.

### To Get Weight in Hogs.

I am a hog shipper. Can you tell me how to get the best weight in the hogs I market?

The following answer to this question is furnished us by a hog scalper who knows his business. He says: "First feed the hog ground cork, which in any well-arranged hog will soon be converted into a bung. Then feed the hog all the sausage filler he can get outside of, giving him free access to the water tank and the salt pile the while. The next important step is to get him weighed up to the packer before he 'blows the fuse.'"

## "C-Q-D"

In the wireless telegraphy code "C-Q-D" is the signal of distress. In packinghouses and cold storage construction it's the signal that the insulation is distressing the plant manager and the chief engineer.

"Give us more cold air," yells the manager. "Can't do it," says the engineer, "I'm pump-in' her hard now, but your insulation's no good. If I gave you 10 tons more refrigeration it would leak right out. Your insulation won't hold it."

If "STAR" corkboard had been used there would have been no need of the "C-Q-D" distress signal.

Ask for prices and booklet.

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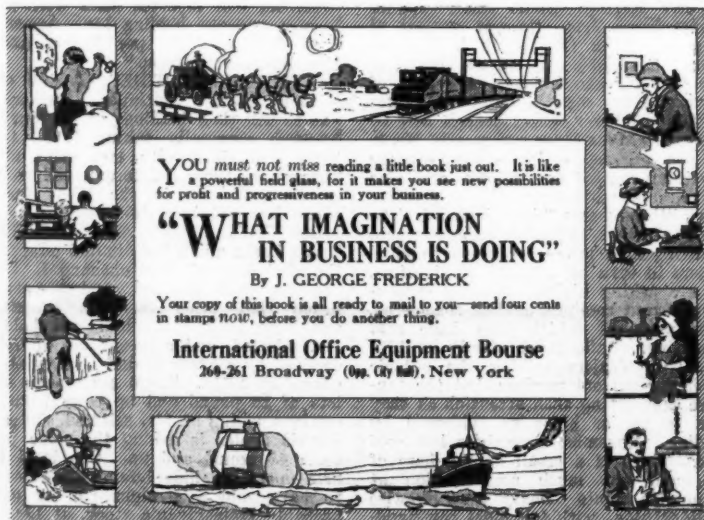
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New Orleans, La., I. L. Lyons & Co., Ltd., 222 Camp St.  
New York City, N. Y., Charles Zoller Co., 211 E. 94th St.  
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Philadelphia, Pa., Robert Keller, 334 North Third St.  
Pittsburg, Pa., Pennsylvania Salt Mfg. Co., 223 Water St.  
Seattle, Wash., Northwest Ice Machine Co., 516 First Ave., South.  
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## CHICAGO LIVE STOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, March 20.....	23,781	1,854	56,384	20,820
Tuesday, March 21.....	2,660	5,321	11,341	10,060
Wednesday, March 22.....	14,081	2,833	27,028	10,883
Thursday, March 23.....	4,228	8,435	29,306	16,044
Friday, March 24.....	834	1,026	25,647	6,201
Saturday, March 25.....	300	25	12,000	1,000

Total this week.....	45,884	14,494	161,706	65,008
Previous week.....	51,543	12,993	180,882	71,493
Cor. week, 1910.....	46,032	11,933	77,281	49,127
Cor. week, 1909.....	41,705	8,033	135,093	60,722

## SHIPMENTS.

	Cattle.	Hogs.	Sheep.
Monday, March 20.....	7,527	1	13,365
Tuesday, March 21.....	3,361	36	6,207
Wednesday, March 22.....	4,885	87	8,214
Thursday, March 23.....	4,366	111	8,383
Friday, March 24.....	2,064	40	6,395
Saturday, March 25.....	300	10	4,000

Total this week.....	22,443	285	47,169
Previous week.....	22,642	506	43,628
Cor. week, 1910.....	17,781	272	15,841
Cor. week, 1909.....	21,981	199	52,164

## CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to March 25, 1911..	671,630	1,850,809	1,004,817
Same period, 1910.....	680,254	1,474,791	733,718

## Combined receipts of hogs at eleven points:

Week ending March 25, 1911.....	456,000
Week previous.....	555,000
Year ago.....	294,000
Two years ago.....	448,000
Total year to date.....	5,705,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Hogs.	Sheep.
Week to March 25, 1911.....	120,500	372,900	180,100
Week ago.....	135,300	475,300	201,300
Year ago.....	144,000	224,200	142,200
Two years ago.....	118,200	360,700	155,500

## CHICAGO PACKERS' HOG SLAUGHTER.

	Cattle.	Hogs.	Sheep.
Week ending March 25, 1911:			
Armour & Co.....	31,000		
Swift & Co.....	20,900		
S. & S. Co.....	17,500		
Morris & Co.....	9,000		
Anglo-American.....	5,000		
Boyd-Lunham.....	5,200		
Hammond.....	5,400		
Western P. Co.....	5,500		
Boore & Co.....	2,100		
Roberts & Oak.....	2,700		
Miller & Hart.....	2,200		
Independent P. Co.....	3,200		
Brennan P. Co.....	2,100		
Others.....	9,000		

Totals.....	120,800		
Previous week.....	144,400		
Year ago.....	63,300		
Two years ago.....	56,600		
Total year to date.....	1,438,200		
Same period last year.....	1,178,400		

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
This week.....	\$6.10	\$6.75	\$4.85	\$6.10
Previous week.....	6.20	6.93	4.75	6.15
Cor. week, 1910.....	7.70	10.81	8.10	9.85
Cor. week, 1909.....	6.15	6.84	5.60	7.80
Cor. week, 1908.....	6.40	5.36	6.35	7.75

## CATTLE.

Good to prime beefers.....	\$6.25@7.05
Fair to good beefers.....	5.50@6.25
Common to fair beefers.....	4.75@5.50
Inferior killers.....	4.00@4.75
Fair to fancy yearlings.....	5.70@7.00
Good to choice cows.....	4.00@5.25
Canner bulls.....	2.50@3.35
Good to choice calves.....	6.00@6.65
Heavy calves.....	4.50@5.00
Feeding steers.....	4.50@5.70
Stockers.....	3.25@5.25
Medium to good beef cows.....	3.50@4.35
Common to good cutters.....	3.00@3.35
Inferior to good canners.....	2.35@2.80

Fair to choice heifers.....	4.25@5.50
Butcher bulls.....	4.75@5.25
Bologna bulls.....	4.00@4.60

## HOGS.

Prime to heavy butchers, 240 to 300 lbs.....	\$6.00@6.80
Prime to heavy, 300 to 400 lbs.....	6.55@6.70
Choice light butchers, 190 to 230 lbs.....	6.80@7.10
Heavy packing, 280 lbs. and up.....	6.50@6.60
Choice to light, 160 to 190 lbs.....	7.00@7.25
Mixed packing, 200 lbs. and up.....	6.55@6.70
Light mixed, 180 to 200 lbs.....	6.70@6.80
Rough heavy packing.....	6.35@6.50
Pigs, 110 lbs. and under.....	6.50@6.85
Pigs, 110 to 140 lbs.....	6.85@7.00
Boars.....	3.00@4.50
*Stags.....	6.90@7.10

\*All stags subject to 50 lbs. dockage.

## SHEEP.

Feeding and breeding ewes.....	\$3.00@4.00
Fed western lambs.....	5.25@6.55
Native ewes.....	3.25@3.50
Native lambs.....	5.00@6.35
Colorado wool lambs.....	6.25@8.55
Colorado shorn lambs.....	5.50@6.10
Shorn lambs.....	5.75@6.10
Fed western wethers.....	3.75@5.10
Shorn wethers.....	4.00@4.65
Feeding yearlings.....	4.25@4.85
Fed yearlings.....	5.00@5.50
Heavy yearlings.....	4.25@5.25

## CHICAGO PROVISION MARKET

## Range of Prices.

SATURDAY, MARCH 25, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May.....	\$15.95	\$16.00	\$15.85	\$15.85
July.....	15.65	15.72½	15.55	15.67½
LARD—(Per 100 lbs.)—				
May.....	2.70	8.70	8.65	8.65
July.....	8.65	8.65	8.57½	8.57½
September.....	8.60	8.62½	8.52½	8.52½
RIBS—(Boxed, 25c. more than loose)—				
May.....	8.90	8.95	8.82½	8.90
July.....	8.80	8.82½	8.55	8.60
September.....	8.50	8.55	8.50	8.52½

MONDAY, MARCH 27, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May.....	15.85	16.00	15.85	16.00
July.....	15.57½	15.70	15.50	15.67½
LARD—(Per 100 lbs.)—				
May.....	8.60	8.67½	8.60	8.65
July.....	8.55	8.65	8.55	8.62½
September.....	8.50	8.57½	8.50	8.57½
RIBS—(Boxed, 25c. more than loose)—				
May.....	8.85	8.97½	8.90	8.97½
July.....	8.57½	8.65	8.57½	8.62½
September.....	8.52½	8.55	8.50	8.50

TUESDAY, MARCH 28, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May.....	16.00	16.05	15.70	15.70
July.....	15.70	15.77½	15.40	15.40
LARD—(Per 100 lbs.)—				
May.....	8.67½	8.70	8.55	8.55
July.....	8.65	8.65	8.52½	8.52½
September.....	8.62½	8.62½	8.50	8.50
RIBS—(Boxed, 25c. more than loose)—				
May.....	9.00	9.07½	8.87½	8.90
July.....	8.65	8.67½	8.47½	8.47½
September.....	8.55	8.55	8.42½	8.42½

WEDNESDAY, MARCH 29, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May.....	15.70	15.70	15.22½	15.22½
July.....	15.40	15.42½	15.05	15.05
LARD—(Per 100 lbs.)—				
May.....	8.50	8.55	8.37½	8.37½
July.....	8.50	8.50	8.35	8.35
September.....	8.50	8.50	8.30	8.30
RIBS—(Boxed, 25c. more than loose)—				
May.....	8.85	8.85	8.70	8.70
July.....	8.47½	8.47½	8.32½	8.32½
September.....	8.37½	8.37½	8.25	8.25

THURSDAY, MARCH 30, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May.....	15.17	15.45	15.07	15.40
July.....	14.95	15.25	14.90	15.22
LARD—(Per 100 lbs.)—				
May.....	8.30	8.45	8.30	8.42
July.....	8.30	8.42	8.25	8.40
September.....	8.25	8.37	8.25	8.37
RIBS—(Boxed, 25c. more than loose)—				
May.....	8.05	8.77	8.62	8.75
July.....	8.22	8.37	8.15	8.32
September.....	8.20	8.30	8.05	8.20

FRIDAY, MARCH 31, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
May.....	15.35	15.57½	15.12½	15.12½
July.....	15.02½	15.12½	14.97½	15.02½
LARD—(Per 100 lbs.)—				
May.....	8.42½	8.42½	8.27½	8.30
July.....	8.40	8.40	8.25	8.30
September.....	8.37½	8.37½	8.25	8.27½
RIBS—(Boxed, 25c. more than loose)—				
May.....	8.75	8.75	8.65	8.72½
July.....	8.35	8.35	8.22½	8.25
September.....	8.25	8.25	8.12½	8.12½

†Bid. ‡Asked.

## CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

Native Rib Roast.....	10	@ 20
Native Sirloin Steaks.....	12½	@ 22
Native Porterhouse Steaks.....	20	@ 28
Native Pot Roasts.....	10	@ 14
Rib Roasts from light cattle.....	10	@ 12½
Beef Stew.....	10	@ 12½
Boneless Corned Briskets, Native.....	14	@ 14
Corned Rumps, Native.....	14	@ 14
Corned Ribs.....	10	@ 10
Corned Flanks.....	14	@ 20
Round Steaks.....	12½	@ 18
Round Roasts.....	12½	@ 18
Shoulder Steaks.....	12½	@ 14
Shoulder Roasts.....	12½	@ 14
Shoulder Neck End, Trimmed.....	10	@ 10
Rolls Roast.....	14	@ 14

## Lamb.

Hind Quarters, fancy.....	15	@ 18
Fore Quarters, fancy.....	12½	@ 15
Legs, fancy.....	18	@ 20
Stew.....	10	@ 12½
Chops, shoulder, per lb.....	20	@ 14
Chops, rib and loin, per lb.....	20	@ 22
Chops, Frenched, each.....	10	@ 12½

## Mutton.

Legs.....	14	@ 14
Stew.....	6	@ 6
Shoulders.....	10	@ 10
Hind Quarters.....	14	@ 14
Fore Quarters.....	10	@ 10
Rib and Loin Chops.....	14	@ 14
Shoulder chops.....	12½	@ 12½

## Pork.

Pork Loin.....	14	@ 14
Pork Chops.....	15	@ 15
Pork Shoulders.....	12½	@ 12½
Pork Tenders.....	35	@ 35
Pork Butts.....	12½	@ 12½
Spare Ribs.....	12½	@ 12½
Hocks.....	12½	@ 12½
Pigs' Heads.....	8	@ 8
Leaf lard.....	10	@ 10

## Veal.

Hind Quarters.....	16	@ 18
Fore Quarters.....	14	@ 14
Legs.....	16	@ 20
Breasts.....	12½	@ 15
Shoulders.....	14	@ 16
Cutlets.....	20	@ 28
Rib and Loin Chops.....	16	@ 20

## Butchers' Offal.

Suet.....	9	@ 9
Tallow.....	4	@ 4
Bones, per cwt.....	11	@ 11
Calfskins, 8 to 15 lbs.....	15½	@ 15½
Calfskins, under 8 lbs. (decons).....	65	@ 65

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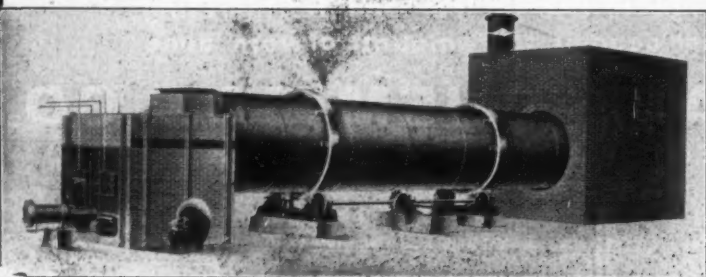
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**American Process Co.**

68 William St., - - New York



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Good native steers	10% @ 11
Native steers, medium	9% @ 10
Heifers, good	9% @ 10
Cows	8 @ 8 1/2
Hind Quarters, choice	12% @ 12 1/2
Fore Quarters, choice	@ 8

## Beef Cuts.

Cow Chucks	6% @ 6 1/2
Steer Chucks	7 @ 7 1/2
Boneless Chucks	@ 7 1/2
Medium Plates	@ 6 1/2
Steer Plates	@ 6 1/2
Cow Rounds	8 @ 8 1/2
Steer Rounds	9 @ 9 1/2
Cow Loins	10% @ 11 1/2
Steer Loins, Heavy	@ 14 1/2
Beef Tenderloins, No. 1	@ 25
Beef Tenderloins, No. 2	@ 22
Strip Loins	8 1/2 @ 9
Shoulder Clods	11 @ 11 1/2
Rolls	8 1/2 @ 9
Rump Butts	9 1/2 @ 11
Trimblings	@ 7
Shank	@ 5 1/2
Cow Ribs, Common, Light	8 @ 8 1/2
Cow Ribs, Heavy	@ 10
Steer Ribs, Light	@ 11
Steer Ribs, Heavy	@ 12
Loins ends, steer	@ 10
Loins ends, cow	@ 10
Hanging Tenderloins	@ 9
Flank Steak	9 1/2 @ 12 1/2
Hind Shanks	@ 4

## Beef Offal.

Livers	@ 5 1/2
Hearts	@ 5 1/2
Tongues	13 @ 14
Sweetbreads	@ 21
Ox Tail, per lb.	@ 5 1/2
Fresh Tripe, plain	@ 4
Fresh Tripe, H. C.	@ 5 1/2
Brains	@ 5 1/2
Kidneys, each	@ 5

## Veal.

Heavy Carcass Veal	10 @ 10 1/2
Light Carcass	@ 10
Good Carcass	@ 12
Good Saddle	@ 14 1/2
Medium Racks	@ 11
Good Racks	@ 12

## Veal Offal.

Brains, each	@ 5
Sweetbreads	@ 45
Pucks	@ 35
Heads, each	20 @ 22

## Lambs.

Medium Caul	@ 10 1/2
Good Caul	@ 10
Round Dressed Lambs	@ 12
Saddles, Caul	@ 13 1/2
R. D. Lamb Racks	@ 8
Caul Lamb Racks	@ 15
R. D. Lamb Saddles	@ 8
Lamb Fries, per pair	7 @ 8
Lamb Tongues, each	@ 4
Lamb Kidneys, each	@ 2

## Mutton.

Medium Sheep	9 1/2 @ 10
Good Sheep	@ 10 1/2
Medium Saddles	@ 12 1/2
Good Saddles	@ 13 1/2
Medium Racks	@ 6
Good Racks	@ 7
Mutton Legs	@ 10 1/2
Mutton Loins	@ 8
Mutton Stew	@ 5
Sheep Tongues, each	@ 3
Sheep Heads, each	@ 6

## Fresh Pork, Etc.

Dressed Hogs	12 1/2 @ 13 1/4
Pork Loins	@ 11 1/4
Leaf Lard	@ 8 1/2
Tenderloins	@ 28
Spare Ribs	@ 8 1/4
Butts	@ 8 1/2
Hocks	@ 8
Trimblings	@ 6
Extra Lean Trimblings	@ 8
Tails	@ 6 1/2
Shoulders	@ 4
Pigs' Feet	@ 3
Pigs' Heads	@ 6
Blade Bones	@ 8 1/4
Blade Meat	@ 9 1/4
Cheek Meat	@ 9 1/4
Hog livers, per lb.	@ 2
Neck Bones	@ 2 1/2
Skinless Shoulders	@ 5 1/2
Pork Hearts	@ 5 1/2
Pork Kidneys, per lb.	@ 4
Pork Tongues	@ 12
Silo Bones	@ 6
Tail Bones	@ 5
Brains	@ 9
Backfat	@ 9
Hams	@ 13 1/4
Calas	@ 10 1/2
Belies	@ 13
Shoulders	@ 8 1/2

## SAUSAGE.

Columbia Cloth Bologna	@ 8
Bologna, large, long, round, in casings	@ 10
Choice Bologna	@ 10
Viennas	@ 10 1/4

Frankfurters	@ 10 1/4
Blood, Liver and Headcheese	@ 8
Tongue	@ 12 1/2
Minced Sausage	@ 11
Luncheon Sausage, cloth paraffine	@ 14
New England Sausage	@ 13 1/2
Compressed Luncheon Sausage	@ 13 1/2
Special Compressed Ham	@ 13 1/2
Berliner Sausage	@ 11
Boneless Butts in casings	@ 18
Oxford Butts in casings	@ 16
Polish Sausage	@ 10
Garlic Sausage	@ 10
Country Smoked Sausage	@ 10
Farm Sausage	@ 14
Pork Sausage, bulk or link	@ 9
Pork Sausage, short link	@ 10 1/4
Boneless Pigs' Feet	@ 8
Hams, Bologna	@ 12 1/2

## Summer Sausage.

Best Summer, H. C., Medium Dry	@ 24
German Salami, Medium Dry	@ 20
Italian Salami	@ 24 1/2
Holsteiner	@ 14 1/2
Mettwurst, New	@ 17
Farmer	@ 17
Monarque Cervelat, H. C.	@ 19 1/2

## Sausage in Oil.

Smoked Sausage, 1-50	\$5.00
Smoked Sausage, 2-20	4.50
Bologna, 1-50	4.75
Bologna, 2-20	4.25
Frankfurt, 1-50	5.00
Frankfurt, 2-20	4.50

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$0.75
Pickled Plain Tripe, in 200-lb. barrels	6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75
Pickle Ox Lips, in 200-lb. barrels	15.00
Pickled Pigs' Snouts, in 200-lb. barrels	—
Lamb Tongues, Short Cut, barrels	32.00

## CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	Per doz. \$1.95
2 lbs., 1 or 2 doz. to case	3.65
6 lbs., 1 doz. to case	14.50
14 lbs., 1/2 doz. to case	32.00

## EXTRACT OF BEEF.

1-oz. jars, 1 doz. in box	\$2.25
2-oz. jars, 1 doz. in box	3.55
4-oz. jars, 1 doz. in box	6.50
8-oz. jars, 1/2 doz. in box	11.60
16-oz. jars, 1/2 doz. in box	22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	@ 15.00
Plate Beef	@ 14.00
Prime Mess Beef	—
Extra Mess Beef	—
Beef Hams (220 lbs. to bbl.)	—
Rump Butts	@ 16.00
Mess Pork, new	@ 18.50
Clear Fat Backs	@ 18.00
Family Back Pork	@ 20.00
Bean Pork	@ 14.50

## LARD.

Pure leaf, kettle rendered, per lb., tcs.	@ 11 1/4
Pure lard	@ 10 1/4
Lard, substitutes, tcs.	@ 9
Lard, compound	@ 8 1/4
Cooking oil, per gal., in barrels	@ 59
Barrels, 1/4c. over tierces; half barrels, 1/4c. over tierces; tubs and pails, 10 to 80 lbs., 1/2 to 1c. over tierces.	

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15% @ 19 1/4
Cooks' and bakers' shortening, tubs	13 @ 14

## DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)	
Clear Bellies, 14@16 avg.	@ 12 1/4
Clear Bellies, 18@20 avg.	@ 11 1/4
Rib Bellies, 18@20 avg.	@ 11 1/4
Fat Backs, 12@14 avg.	@ 8 1/4
Regular Plates	@ 8
Short Clears	—
Butts	@ 7
Bacon meats, 1/4c. to 1c. more.	

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@ 15 1/4
Hams, 16 lbs., avg.	@ 13 1/4
Skinless Hams	@ 14 1/4
Calas, 4@6 lbs., avg.	@ 10 1/4
New York Shoulders, 8@12 lbs., avg.	@ 12
Breakfast Bacon, fancy	@ 23 1/4
Wide, 10@12 avg., and strip, 5@6 avg.	@ 17 1/4
Wide, 6@8 avg., and strip, 3@4 avg.	@ 19
Rib Bacon, wide, 8@12, strip, 4@6 avg.	@ 14
Dried Beef Sets	@ 18
Dried Beef Insides	@ 18 1/2
Dried Beef Knuckles	@ 18 1/2
Dried Beef Outsides	@ 17 1/2
Regular Rolled Hams	@ 20
Smoked Rolled Hams	@ 21
Bolled Calas	@ 16
Cooked Loin Rolls	@ 22
Cooked Rolled Shoulder	@ 16

## SAUSAGE CASINGS.

## F. O. B. CHICAGO.

Rounds, per set	@ 15
Export Rounds	@ 21
Middles, per set	@ 57
Beef bungs, per piece	@ 9
Beef weasands	@ 8
Beef bladders, medium	@ 28
Beef bladders, small, per doz.	@ 30
Hog casings, as packed	@ 35
Hog casings, free of salt	@ 70
Hog middles, per set	@ 10
Hog bungs, export	@ 15
Hog bungs, large mediums	@ 10
Hog bungs, prime	@ 7
Hog bungs, narrow	@ 5
Imported wide sheep casings	@ 90
Imported medium wide sheep casings	@ 80
Imported medium sheep casings	@ 70
Hog stomachs, per piece	@ 4

## FERTILIZERS.

Dried blood, per unit	@ 3.20
Hoof meal, per unit	@ 2.90
Concentrated tankage	2.70 @ 2.75
Ground tankage, 12%	2.75 and 10c.
Ground tankage, 11%	2.75 and 10c.
Ground tankage, 10%	2.75 and 10c.
Crushed tankage, 9 and 20%	2.50 and 10c.
Ground tankage, 6 and 35%	20.50 @ 21.00
Ground raw bone, per ton	28.00 @ 28.50
Ground steam bone, per ton	18.00 @ 18.50
Unground tankage, per ton less than ground	@ 50c.

## HORNS, HOOFS AND BONES.

Horns, No. 1, 65@70 lbs., aver.	275.00 @ 300.00
Hooofs, black, per ton	30.00 @ 35.00
Hooofs, striped, per ton	40.00 @ 48.00
Hooofs, white, per ton	50.00 @ 55.00
Flat shin bones, 40 lbs. av., per ton	60.00 @ 62.50
Round shin bones, 38-40 lbs. av., per ton	65.00 @ 70.00
Round shin bones, 30-32 lbs. av., per ton	77.50 @ 80.00
Long thigh bones, 90-95 lbs., av., per ton	92.50 @ 95.00
Skulls, jaws and knuckles, per ton	27.50 @ 28.50

## LARD.

Prime steam, cash	@ 8.30
Prime steam, loose	@ 7.87 1/2
Leaf	@ 7 1/4
Compound	7 @ 7 1/4
Neutral lard	9 1/4 @ 9%

## STEARINES.

Prime oleo	7 1/4 @ 7 1/2
Oleo No. 2	@ 7
Mutton	@ 7 1/2
Tallow	@ 7
Grease, yellow	5% @ 6
Grease, A white	6 1/2 @ 6 1/4

## OILS.

Lard oil, extra, winter strained, tierces	75 @ 80
Extra No. 1 lard oil	61 @ 63
No. 1 lard oil	58 @ 60
No. 2 lard oil	55 @ 58
Oleo oil, extra	7 1/4 @ 8
Oleo oil, No. 2	@ 7 1/4
Oleo stock	@ 7 1/2
Neatsfoot oil, pure, bbls.	68 @ 70
Acidless fallow oil, bbls.	60 @ 61
Corn oil, loose	@ 5 1/2

## TALLOW.

Edible	6% @ 6 1/2
Prime city	6 1/2 @ 6 1/4
No. 1 Country	6 1/4 @ 6 1/2
Packers' prime	6% @ 6 1/2
Packers' No. 1	@ 6 1/4
Packers' No. 2	5 1/2 @ 5 1/4
Renderers' No. 1	6 1/2 @ 6 1/4

## GREASES.

White, choice	6 1/2 @ 6 1/4
White, "A"	6 1/4 @ 6 1/2
White, "B"	6 @ 6 1/4
Bone	5% @ 6
House	@ 5 1/2
Yellow	@ 5 1/2
Brown	@ 5 1/2
Glue Stock	5% @ 5 1/4
Garbage grease	@ 5 1/4

## COTTONSEED OILS.

P. S. Y., loose	44 @ 44 1/2
P. S. Y., soap grade	@ 44
Soap stock, bbls., concn., 62@65% f. a.	3.10 @ 3.30
Soap stock, loose, reg., 50% f. a.	1 1/4 @ 1 1/2

## COOPERAGE.

Ash pork barrels	80 @ 82
Oak pork barrels	87 @ 92
Lard tierces	1.27 1/2 @ 1.30

## CURING MATERIALS.

Refined kelpetre	4% @ 6%
Boric acid, crystal to powdered	7 @ 7 1/2
Borax	3% @ 4

## Sugar—

White, clarified	@ 4 1/2
Plantation, granulated	@ 5
Yellow, clarified	@ 4 1/2

## Salt—

Ashton, in bags, 224 lbs.	\$2.25
English packing, in bags, 224 lbs.	1.45
Michigan, granulated, car lots, per ton	3.00
Michigan, medium, car lots, per ton	3.50
Casing salt, bbls., 280 lbs., 2x@3x	1.40



## LIVE STOCK MARKETS

## CHICAGO

(Special Letter to The National Provisioner from National Livestock Commission Co.)

Union Stock Yards, Chicago, March 29.

Monday's steer market was 10@15c. higher than last week's close, or 25@40c. higher than the "low time" of Monday, March 20. The improvement, however, can be ascribed almost entirely to the very moderate supply, Monday's actual receipts of cattle being 16,875 head. Quality and finish scored the most advance, top of the market being \$7.05 for one load of prime 1,444-lb. beefs. A fairly good sprinkling of prime steers of all weights sold \$6.65@6.90; choice 1,250@1,450-lb. steers \$6.40@6.65; medium to good 1,150@1,450-lb. steers \$6@6.35, with warmed-up and short-fed 1,050@1,200-lb. steers \$5.65@6, and common light-weight killers went from \$5.25@5.60. Tuesday's light run of 2,800 cattle consisted largely of stockers and feeders and butcher stuff, and included a short crop of steer cattle, most of which was short-fed medium and pretty fair kinds that sold about steady with Monday's prices. Wednesday's (today) receipts are estimated at 19,000, which is a liberal mid-week supply under favorable conditions, and with the demand for beef still in a semi-comatose state the run of 19,000 cattle proved burdensome to the trade, and the general market is ruling 10@15c. lower.

In butcher stuff Monday's market was 10@15c. higher on cows and heifers, particularly on the choice fat kinds, which scored most advance, while canners and cutters, on the other hand, did not participate in the full strength of the advance referred to. There was also a strong tone to the bull market, especially on bolognas, and sales in most instances were 10@15c. higher than last week's closing prices. The calf market was weak and lower.

It looks as if we can expect a continuance of liberal hog receipts and heavy average weight for some time. Notwithstanding there is a pretty good demand for hogs and hog product, there is nevertheless a strong likelihood that prices may work a little lower. The premium is greater for light and light butchers. At present the biggest part of the supply consists of prime fat butchers weighing 260@300 lbs. This, of course, leaves a comparatively small portion of light and light butchers for the shippers, who are not using many mediums or heavies. The run today was 30,000, market ruling 10c. lower after a slow opening, medium and heavy butchers going largely at \$6.60@6.70, with light butchers at \$6.75@6.90; good to choice light at \$7@7.15; big sows in small bunches selling largely at \$6.15@6.30. Stags are bringing but little premium.

After starting the week with liberal supplies and a market which was 5@10c. lower, Tuesday's sheep and lamb trade showed considerable strength and activity, with prices fully up to the close of last week. Today (Wednesday) with the receipts estimated at 22,000, there is little done up to 11 o'clock, and indications point to an irregular lower condition. Bids are 5@15c. lower on desirable kinds, while offers on some lots are fully 25c. lower than yesterday. We quote: Woolled stock—Good to prime wethers, \$5.20@5.40; fat ewes, \$4.65@4.90; light yearlings, \$5.60@6; heavy yearlings, \$5@5.50; fair to best lambs, \$6.25@6.50; poor to medium lambs, \$5.65@6; cull lambs, \$5@5.50. Clipped stock—Good to choice wethers, \$5.50@5.85; fair to best yearlings, \$5@5.50; fat ewes, \$4.25@4.50; poor to common ewes, \$3.50@4; cull ewes, \$2.50@3.25; fat light to medium-weight lambs, \$5.75@6; fat heavy lambs, \$5.25@5.50; cull lambs, \$4@4.75.

## ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., March 29.

Cattle receipts for the week so far, Wednesday, total 8,300 head. Monday's trading on beef steers was made on a 10c. to 15c. advance over last week's close, and 35c. above the low spot of last week, which was Tuesday. Bulk of the supply consisted of fleshy to medium 950 to 1,200 lb. beefs, selling at \$5.55 to \$6, while some fairly good 1,400 lb. steers brought \$6.10 to \$6.30. Cow and heifer trade was active at the 10c. to 15c. advance, a load of heifers topping at \$6.50 and cows at \$5.75. Vealers were on about the same basis as at the close of last week, as were also stockers and feeders. Tuesday's supply consisted of 3,300 head, all classes selling steady at Monday's figures. A fair to good class of beefs was offered, selling at \$5.65 to \$6.10, and a lot of 990 lb. yearlings topped the market at \$6.75.

Hog supply this week so far amounts to approximately 34,000 head. Monday's market opened on a supply of 10,000 head, and trading was active. All classes held to prices fully steady with Saturday, except the light-weights, which were disposed of at slightly lower figures. Top for the day was \$7.10, bulk of all weights selling at \$6.75 to \$7. Most sales Tuesday showed an advance of 10c., and trading was active on this basis, especially the butcher and shipping trade, which was represented by purchases at \$7.05 to \$7.20, the latter being the top of the market. Today (Wednesday) the top was again \$7.20, though most deals were made at a 5c. to 10c. decline, the bulk selling at \$6.75 to 7.05.

While no perceptible change has taken place in sheep and lamb prices this week, the market has remained firm and active at last week's prices. Total receipts up to date for the week number 9,100 head. Top on lambs was \$6.50, obtained for some Colorado. Western sheep brought \$4.75 to \$5.50; yearlings, \$5.25 to \$5.50. A strong demand prevails for good sheep and lambs.

## KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, March 28.

The very good cattle market yesterday had its effect on the receipts today, swelling the total to nearly 12,000 head. Last week's supply was smaller than the same week a year ago, and it was the sixth consecutive week of light runs of cattle. The run yesterday, although summing up 9,000 head, contained a smaller percentage of fed cattle than usual, and the offerings of that kind were insufficient to go around. Naturally, with stronger reports from other markets, prices advanced materially, 10 to 15 cents on everything. The market has been improving gradually since the first of last week, and prices yesterday were 25 to 35 cents above the same day last week. The market today is about like yesterday—weak in some places. Something fancy might reach \$6.75 this week, though top price so far is \$6.50. Bulk of all the steers go at \$5.75 to \$6.35, cows at \$4.00 to \$5.50, bulls \$4.00 to \$5.25, heifers \$4.75 to \$6.25, veals \$6.00 to \$7.25.

Hog run today aggregated 17,000 head, several thousand more than on last Tuesday. Buyers wanted them, however, and the market was mostly 10c. higher on all kinds. Heavy hogs sold today at \$6.55 to \$6.65, medium weights \$6.60 to \$6.85, lights \$6.75 to \$6.85. A year ago this week hogs were selling \$4 higher than now; supply about half as large as now. March will show a gain of 100,000 hogs here over March last year, or about 60 per cent.

Sheep and lambs are strong today, some sales 10c. higher, several bands of lambs at \$6.40. Medium lambs today ranged from \$6.00 to \$6.35, top yearlings \$5.85, ewes \$5.10.

wethers worth \$5.25, clipped stock 60 to 75 cents below these figures. Some goats are coming, at \$3.80 to \$4.20.

Sales to local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour .....	2,896	16,146	10,907
Fowler .....	1,398	4,392	3,200
S. & S. ....	4,047	12,393	6,595
Swift .....	3,355	8,721	8,749
Cudahy .....	2,683	8,209	4,014
Morris & Co. ....	2,897	7,424	5,355
Butchers .....	194	76	64
Total .....	17,470	57,361	38,884

## OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, March 28.

Cattle receipts are running somewhat lighter than a year ago, but the market apparently does not feel the shortage. Poor to best beefs went at a range of \$4.75@6.25 today, and the bulk of the fair to good 1,050 to 1,300-pound cattle sold around \$5.85@6.10. Cows and heifers have been selling freely and at stronger figures this week. The range today was from \$3.25 to \$5.75, and the bulk of the fair to good butcher and beef stock sold around \$4.25@5.15. Veal calves are slightly lower than last week at \$4.00@7.50, and bulls, stags, etc., somewhat stronger around \$3.75@5.15. Feeders are in slack demand at lower prices.

The hog market today was strong to a nickel higher. Tops brought \$6.60 as against \$6.55 last Tuesday, and the bulk sold at \$6.40@6.45, as against \$6.40@6.50 a week ago.

A better and broader outlet for fat sheep and lambs has been responsible for a 15@25c. advance in prices all along the line. Receipts have been of only moderate proportions and the undertone to the market has been strong most of the time. Lambs are selling at \$6.00@6.60; yearlings, \$5.00@5.75; wethers, \$4.65@5.35, and ewes \$4.40@5.10.

## ST. JOSEPH

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., March 28.

All attractive fat grades of cattle are selling 15 to 25 cents higher than at the low time last week, and there is a better movement for everything that is coming. The best steers that came here of late have sold at \$6.50, and the bulk of fat beefs of all weights are selling at \$5.60 to \$6.20; top heifers about \$6.00, best fat cows \$5.50, bulk of the stock \$4.50 to \$5.25, canner and cutter stock \$4.40 down to around \$3.50, best veals \$7.00.

In the hog trade the tendency in prices is still toward a lower level as a rule. On the day of this writing there is a stronger turn and prices are up fully 10 cents with the best light butchers selling at \$6.85 and the bulk \$6.50 to \$6.70.

In the live mutton line the Colorado feed lots have been unloading rapidly of late and receipts at river markets have been quite liberal. The demand has been active and fat sheep and lambs are selling comparatively well with the best lambs today at \$6.40 and bulk of fat grades at \$6.00 to \$6.30; fat ewes at \$4.75 to \$5.15.

## MEAT AND STOCK EXPORTS

WEEKLY REPORT TO MARCH 27, 1911.

Exports from—	Live cattle.	Live sheep.	Qrs. of beef.
New York .....	854	—	2,332
Boston .....	1,478	1,200	—
Baltimore .....	468	—	—
Exports to—			
London .....	1,465	—	1,908
Liverpool .....	968	1,200	424
Manchester .....	378	—	—
Bermuda and West Indies .....	19	—	—
Totals to all ports .....	2,830	1,200	2,332
Totals to all ports last week .....	3,251	4,993	2,022



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, March 31.—Market easier; Western steam, \$8.65; Middle West, \$8.45@8.55; city steam, \$8.35; refined Continent, \$9; South American, \$10; Brazil, kegs, \$11; compound, 7¼@7½c.

### Liverpool Provision Market.

Liverpool, March 31.—(By Cable.)—Beef, extra India mess, 97s. 6d. Pork, prime mess, 82s. 6d.; shoulders, 39s. 6d.@41s.; hams, 54s. Bacon, Cumberland cut, 54s.; long clear, 56s.; bellies, 51s. Tallow, prime city, 30s. 3d.; choice, 31s. Turpentine, 74s. Rosin, common, 19s. 7½d. Lard, spot prime Western, 44s. 6d.; American refined in pails, 44s. 9d.; 2 28-lb. blocks, 43s. 9d. Cheese, Canadian, finest white new, 62s.; colored, 62s. 6d. Tallow, Australian (London), 31s.@34s. 3d.

### Hull and Marseilles Oils.

Hull, March 31.—Cottonseed oil, crude, spot, 25s. 6d.; refined, March-April, 27s. 6d. Soya bean oil, 27s. 9d.

Marseilles, March 31.—Sesame oil, fabrique, 67 francs; edible, 90 francs. Copra, fabrique, 76 francs; edible, 90 francs. Peanut, fabrique, 65 francs, 25 cent.; edible, 94 francs, 50 cent.

## FRIDAY'S CLOSINGS IN NEW YORK.

### Provisions.

There was an unsettled and lower market in hog products, with renewed selling on the liberal movement of hogs.

### Tallow.

There was a further break in tallow, with sales of prime city as low as 6c. This is the lowest price of the season.

### Oleo and Lard Stearine.

The market is dull and heavy, with prices quoted at 7½c. for oleo stearine and 9½c. for lard stearine.

### Cottonseed Oil.

There was again a very large trade in futures. Opening prices were steady on reports of crude at 40c. per gallon bid. Prices reacted sharply on liberal speculative selling.

Market closed easier on weakness in tallow and greases. Support was lacking, although late advice indicated that crude was firmly held around 40c. in the South. Sales, 18,500 bbls. Spot oil, \$6.25@6.32. Crude prompt, S. E., \$5.33@5.40; Valley, \$5.33@5.40; Texas, \$5.27@5.40. Closing quotations on futures: April, \$6.27@6.31; May, \$6.32@6.33; June, \$6.37@6.41; July, \$6.43@6.44; August, \$6.45@6.46; September, \$6.43@6.45; October, \$5.95@6.15; November, \$5.65@6; good off oil, \$5.85@6.35; off oil, \$5.80@6.30; winter oil, \$6.80@7.10; summer white, \$6.20@6.60.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, March 31.—Market steady to shade higher, quality fair; bulk of prices, \$6.40@6.60; mixed and butchers', \$6.30@6.80; heavy, \$6.10@6.65; rough, \$6.10@6.30; Yorkers, \$6.85@6.95; cattle market 10c. higher than Wednesday and steady at Thursday's close; heaves, \$5.25@5.90; cows and heifers, \$2.75@6; Texas steers, \$4.50@5.80; stockers and feeders, \$4@5.85; Westerns, \$4.90@5.80. Sheep market steady; natives, \$3@5.30; Westerns, \$3.25@5.35; yearlings, \$4.50@5.60; lambs, \$5@6.45. Kansas City, March 31.—Hogs steady at \$6.05@6.65.

St. Louis, March 31.—Market steady, at \$6.50@7.

Cleveland, March 31.—Hog market steady, at \$6.60@7.15.

Indianapolis, March 31.—Hogs lower, at \$6.60@7.

East Buffalo, March 31.—Market opened steady; 4,800 on sale; market \$6.80@7.35.

Louisville, March 31.—Hog market 5@10c. lower, at \$6.60@6.95.

Pittsburg, March 31.—Hog market slow, at \$6.80@7.40.

Omaha, March 31.—Hogs strong, at \$6.10@6.40.

## OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, March 30.—Business in oleo oil during the week under review has been extremely quiet in all grades, which is caused by the fact that churners in Europe, having bought considerable oleo oil in the past, are waiting before laying in further supplies. And the oleo market has also been affected by the decline which we had this week in the provision markets, and which has produced lower prices for neutral lard. The future course of lard and neutral lard prices will depend on hog arrivals, which at the present time are liberal and are of good weights, so that they make plenty of lard. Considerable demand is springing up from Europe for butter oil, of which the stocks in Europe are light. The butterine trade in Europe is open to replenish its supplies of cotton oil provided they can get them at reasonable prices.

## RECEIPTS AT CENTERS

SATURDAY, MARCH 25, 1911.

	Cattle.	Hogs.	Sheep.
Chicago	200	11,000	1,000
Kansas City	200	3,000	1,000
Omaha	25,400	4,556	
St. Louis	100	13,234	1,000
St. Joseph	200	3,500	
Sioux City	100	2,200	
St. Paul	200	1,700	200
Oklahoma City	150	800	120
Fort Worth	300	1,500	50
Milwaukee		2,156	
Peoria		1,000	
Indianapolis	250	2,000	
Pittsburg	200	4,200	1,500
Cincinnati	174	713	110
Cleveland	50	1,800	1,400
Buffalo	130	2,900	4,000
New York	1,112	1,917	4,833

MONDAY, MARCH 27, 1911.

Chicago	16,000	44,191	22,000
Kansas City	7,000	10,234	5,000
Omaha	3,700	2,596	3,900
St. Louis	2,500	5,392	3,000
St. Joseph	2,000	5,500	2,000
Sioux City	3,000	2,000	
St. Paul	2,300	2,700	200
Oklahoma City	800	1,300	90
Fort Worth	2,000	1,800	
Milwaukee		1,610	
Peoria		900	
Indianapolis	350	1,000	
Pittsburg		9,000	
Cincinnati	1,840	4,050	120
Cleveland	400	2,000	
Buffalo	3,500	14,400	27,400
New York	3,350	11,997	12,326

TUESDAY, MARCH 28, 1911.

Chicago	2,500	13,757	12,000
Kansas City	11,000	17,452	12,000
Omaha	5,000	10,563	8,800
St. Louis	2,800	12,356	4,500
St. Joseph	2,000	6,000	3,000
Sioux City	2,000	4,000	
St. Paul	2,300	3,000	300
Oklahoma City	500	1,300	
Fort Worth	1,800	2,000	
Milwaukee		4,423	
Peoria		1,000	
Indianapolis	1,700	3,000	
Pittsburg		1,000	1,000
Cincinnati	38	1,820	100

Cleveland	20	1,500	1,000
Buffalo		1,600	2,800
New York	537	3,997	2,648

WEDNESDAY, MARCH 29, 1911.

Chicago	1,800	30,193	22,000
Kansas City	8,000	20,059	9,000
Omaha	6,500	15,398	6,600
St. Louis	3,200	13,457	1,500
St. Joseph	1,600	5,600	2,500
Sioux City	2,000	8,000	
St. Paul	1,300	2,800	200
Oklahoma City	450	1,300	
Fort Worth	2,000	3,500	1,000
Milwaukee		7,073	
Peoria		1,200	
Indianapolis	1,850	4,000	
Pittsburg		4,500	
Cincinnati	710	3,237	400
Cleveland	100	1,500	2,000
Buffalo		3,200	4,200
New York	2,503	6,763	11,975

THURSDAY, MARCH 30, 1911.

Chicago	7,000	32,000	12,000
Kansas City	3,500	12,000	10,000
Omaha	5,000	13,000	11,000
St. Louis	2,400	14,235	8,000
St. Joseph	2,300	9,000	3,000
Sioux City	700	4,800	
St. Paul	600	2,500	2,300
Fort Worth	1,600	2,000	800
Milwaukee		3,892	
Peoria		2,400	
Indianapolis		4,000	
Pittsburg		4,908	600
Cincinnati	326	4,082	33
Buffalo	50	2,600	3,200
New York	1,671	1,087	3,887

FRIDAY, MARCH 31, 1911.

Chicago	1,000	28,000	5,000
Kansas City	1,000	7,000	6,000
Omaha	900	6,500	3,400
St. Louis	700	7,000	3,500
St. Joseph	500	4,000	2,500
Sioux City	2,000	3,200	500
Fort Worth	1,500	1,500	
St. Paul	900	2,700	700
Indianapolis		4,000	

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending March 26, 1911:

### CATTLE.

Chicago	23,498
Kansas City	17,470
Omaha	13,529
St. Joseph	7,740
Cudahy	428
Sioux City	3,468
South St. Paul	3,746
New York and Jersey City	10,592
Fort Worth	5,512
Philadelphia	3,068
Pittsburg	2,478

### HOGS.

Chicago	115,142
Kansas City	61,361
Omaha	39,202
St. Joseph	36,260
Cudahy	9,114
Sioux City	17,998
Ottumwa	10,598
Cedar Rapids	5,175
South St. Paul	15,190
New York and Jersey City	29,201
Fort Worth	14,747
Philadelphia	4,638
Pittsburg	16,910

### SHEEP.

Chicago	51,294
Kansas City	38,884
Omaha	24,231
St. Joseph	16,685
Cudahy	156
Sioux City	1,229
South St. Paul	2,200
New York and Jersey City	37,773
Fort Worth	1,528
Philadelphia	8,800
Pittsburg	8,511

## NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO MARCH 27, 1911.

	Beef.	Calves.	Lambs.	Hogs.
New York	3,927	3,596	2,046	11,811
Jersey City	1,488	2,452	12,724	12,690
Lehigh Valley	2,907	580	8,580	
Central Union	3,154	621	14,382	
Scattering		135	41	4,760
Totals	11,476	7,714	37,773	29,201
Totals last week	12,096	6,833	35,875	29,783

### WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Sulzberger & S., Minnehaha	425		
J. Shamberg & Son, Minnehaha	440		
Swift Beef Co., St. Louis			880
Morris Beef Co., St. Louis			828
Morris Beef Co., La Crosse			424
J. Stern & Son, St. Louis			200
W. Daniels, Bermudian	19		
Total exports	884		2,332
Total exports last week	1,506	674	2,022

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# Retail Section

## UP-TO-DATE IDEAS OF A NEW YORK BUTCHER

In these days of dear meat competition, high-priced help, big rents, and the rest of the expense that goes so far in cutting down profits, a butcher must work carefully to make both ends meet, not speaking of profits. Therefore a business with a system is in a position to be more successful than a carelessly managed shop. An exceptionally well-managed business is that of B. Buxbaum, who is conducting three large general markets in the upper part of New York City.

That at the corner of 158th street and Broadway, fitted up by James McLean, is a very large market, handling fine groceries, fruits, delicatessen, table delicacies, fish and meats. It is managed by Gus Buxbaum, one of the three sons of B. Buxbaum, who, although only five years in the business, has caused old-timers to sit up and take notice because of his original ideas, labor-saving devices and clever signs.

One of these signs reads: "No sale regarded as complete in this store unless our customer is fully satisfied." Another idea was the practical illustration of how corned beef is prepared from the first stage, with all the ingredients displayed, to the finished article, cooked and served in dainty sandwiches, free to all who cared to sample them. All this helped to build up a big business where 35 employees are kept busy.

The fish department is one of Mr. Buxbaum's hobbies, and if those butchers who object to handling fish on account of the mess and odor attached to this end of the business would call on Mr. Buxbaum, who takes pride in showing his plant, their objection would disappear once they saw what cleanliness and system has accomplished.

His butchers when busy do not leave their blocks, as is so often the case in mismanaged stores. Each block is fitted with a large drawer underneath, where the benches have conveniently at hand their tools, skewers, twine and everything else they need in putting up orders. A narrow board fitted along the edges of the fat boxes, under the benches, prevents pieces of fat and bones from falling on the floor, which so often makes a shop look untidy.

But Mr. Buxbaum's best idea, and one which is well worth following, is the arrangement of his computing scales. Instead of standing them on the bench, which takes up valuable room, he has rigged up a board extending from the benches and between the blocks, thus utilizing space that could be used for no other purpose, and leaving the marble benches clear for the display of meats, and with no wasted room. Every butcher who reads this will know what that means in a busy store.

It may seem unusual that a young man with only five years' experience should be competent enough to conduct this big business successfully and become a first-class cutter in addition to mastering the many small but important details of the business

in the short space of five years, where so many old-timers have failed. But an hour or two spent in this store would be an education to the old-timer who thinks his obsolete ways are good enough until he wakes up to the fact and is compelled to acknowledge that young blood is not satisfied with standing still, and that progress and improvement is the order of the day.

### SUIT AGAINST RETAIL BUTCHERS.

The Retail Butchers' Association of Duluth, Minn., is the defendant in a suit which has been on trial in that city, brought by a former meat dealer there who charges that he was driven out of business because he would not join the association and agree to fix retail prices. The plaintiff, H. C. Frink, claims that in 1903 he maintained a butcher shop in Duluth and that his profits amounted to \$75 a day on an actual business of \$275 each day. He claims that he did not belong to the Retail Butchers' Association, and for that reason he was frozen out by the wholesalers, who refused to sell him stock.

One of the witnesses, a butcher who belonged to the organization, told how on one occasion he was suspended from the organization because he had sold goods under the regular price charged by all butchers. He immediately made application to be reinstated and he was taken back into the organization upon his promise to "be good." He stated that a price list of meats is furnished from the association, and a violation of that list is sufficient ground for suspension.

### BUTCHERS NEED NOT USE SCREENS.

The New Orleans City Council has defeated the proposed Board of Health ordinance requiring butchers to screen their market stalls to keep out flies, etc. This action was taken on the protest of the butchers that they could not screen their stalls without serious inconvenience and annoyance; that it would be a useless expense and that the experiment had been tried and found impracticable. They thought the city should screen all markets on the outside. They also spoke in favor of electric fans as a means of keeping the flies away.

### LOCAL AND PERSONAL.

S. J. Behmer has purchased the butcher shop of A. J. Seitz at Sabetha, Kan.

W. G. Arnett & Son have opened up a new meat market at Anthony, Kan. Robert Arnett in charge.

J. A. & C. E. Hogeland have purchased the butcher shop of Chris. Knapp at Downs, Kan.

A. Williams has purchased the meat market of C. Gresham at Partridge, Kan.

Joseph Lowery has succeeded to the meat business of Lowery & Robertson at Commerce, Okla.

M. M. Miller has disposed of his butcher shop at Collinsville, Okla., to Lee Berry.

John Sherfy has sold out his meat market at Lakin, Kan., to A. D. White and will move to Stafford, Kan., and open a new meat market.

McFarland & Lyman have purchased the business of the City Meat Market at Kinsley, Kan., and will consolidate it with their own business.

Chas. Chillman has purchased the meat business of Conner & Sons at Fennville, Mich.

The Finnish Meat Market, Astoria, Ore., has been incorporated at Astoria with a capital of \$3,000.

J. H. Kemp has purchased the High School Market & Grocery at 1604 Broadway, Seattle, Wash.

The Sanitary Market has been opened at Lewiston, Ida., by Chas. Mix.

O. Timlison has sold his interest in the meat market at St. Edwards, Neb., to S. E. Saunders.

Lyons & Mayborn have purchased the butcher shop of Charles Tanner at Beatrice, Neb.

Jos. Vrba has purchased an interest in the East Side Market at Dodge, Neb.

Klinkhammer Bros. will erect a brick block at Mobridge, Mo., to be occupied by their grocery and meat business.

Catterson's meat market at Binghamton, N. Y., has been damaged by fire.

H. Langer has opened his St. Regis meat market at Greenwich, Conn.

Fire has damaged the meat market of Beachrich Brothers at Indianapolis, Ind.

G. T. Sullivan's meat market at Seagoville, Tex., has been damaged by fire.

L. T. Wilkins has opened a meat department in his grocery store at Emerytown, Pa.

J. Thalman has purchased the meat market of D. Werdenschlag at Great Neck, L. I.

Zehner & Stark have engaged in the meat business at Ashland, Pa.

C. Wygant will erect a meat market at Cooperstown, Pa.

The meat shop of M. Davis at Paris, Tenn., has been damaged by fire.

J. R. Sullenger will erect a meat market at Fresno, Cal.

A. B. Brown has purchased the interest of Mr. Showler in the meat business of Showler & Welch at Maysville, Cal.

L. Feinberg has opened a meat market at 7308 Third avenue, Brooklyn, N. Y.

The meat market of A. Rudolph at Detroit, Mich., has been damaged by fire.

L. Haralson has opened a meat market at La Grange, Ga.

E. Jacobson has purchased F. J. Fletcher's meat market at Binghamton, N. Y.

N. Berube will engage in the meat business at Taunton, Mass.

The meat market of D. Gerard at Newark, N. J., has been damaged by fire.

Lloyd & Sanders have opened their meat market at Jackson, Mich.

E. Weis has taken his son, W. W. Weis, into his meat business at Maysville, Ky.

L. Smith has purchased the meat market of S. M. Raymond at St. Johnsbury, Vt.

Eaton & Emery have purchased Wm. Heselton's meat market at Derry, N. H.

W. D. Halward has opened his new meat market at Marlboro, Mass.

E. V. Hetzel's meat market at Connellsville, Pa., has been damaged by fire.

Berthiaume Brothers will open a meat market at Superior, Wis.

George Clayton will open a meat market at Binghamton, N. Y.

F. Woods has purchased the meat market of F. Cushman at Concord, Vt.

Hughes & Robertson's meat market at Webster City, Ia., has been destroyed by fire.

Clingensmith & McCune have engaged in the meat business at Volant, Pa.



## More Profit for Merchants

Progressive merchants all over the country are increasing their profits by the use of an up-to-date National Cash Register and the

### "Get a Receipt" Plan

Check-Printing National Cash Registers issue receipts automatically and enable merchants to increase trade by protecting customers against mistakes and carelessness.

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# New York Section

President Ferdinand Sulzberger, of the S. & S. Company, was resting at Lakewood this week.

Swift & Company's sales of fresh beef in New York City for the week ending March 25 averaged 8.85 cents per pound.

George Ray of the Wallabout Market Packing Company, who had his ankle broken in an accident six weeks ago, returned to his duties last week.

The trade in Brooklyn is sympathizing with manager M. J. McInerney of Swift's Fort Greene Market house in the loss of his six-year-old son through pneumonia.

Chief Engineer Levy of the S. & S. Company returned to New York this week from a visit of inspection to the new plant of the company now in course of construction at Oklahoma City.

The employees of Richard Webber's Mt. Vernon branch will hold a theater party at the Crescent Theater, Mt. Vernon, on Tuesday evening, April 4. Supper and dancing will follow at a nearby resort.

Sam Frank, manager of the upper Ninth avenue branch of the Washington Beef Company, sails for Europe with his wife and family, nurse, valet and chauffeur, on May 2 for a protracted stay in the pursuit of health and rest. He has worked hard and needs the rest.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending March 25, 1911, as follows: Meat.—Manhattan, 6,711 lbs.; Brooklyn, 5,575 lbs.; the Bronx, 365 lbs.; total, 12,651 lbs. Fish.—Manhattan, 735 lbs.; Brooklyn, 342 lbs.; total, 1,077 lbs. Poultry and game.—Manhattan, 2,240 lbs.; Brooklyn, 360 lbs.; total, 26,000 lbs.

The employees of the St. Louis Beef Company are to have their grand annual ball at Ebling's Casino, 156th street and St. Ann's avenue, on Wednesday evening, April 5. The affair promises to be one of the best ever held in the trade, because of the hearty assistance of Mr. G. Breidenbach, the proprietor of the firm, and also the co-operation of the several establishments which advertised in the employees' journal. Most of the leading men in the trade have signified their intention of attending this ball.

A. R. Barnes, a well-known and popular member of the S. & S. branch house department staff, died on Thursday in a Chicago hospital as the result of an operation for appendicitis. Mr. Barnes had been with the S. & S. Company for 14 years, located first in Philadelphia, later in New York, and for the past few years in Chicago. He was very popular everywhere, especially in the New

York general offices, where he had taken a prominent part in athletic and other activities of the employees. He was about 35 years of age and leaves a wife and two children.

James C. Duff, B.S., who for the past four years has been food and drug inspector in charge of Federal inspection in the New York district, resigned his place in the government service on March 1, and has established himself as a consulting expert with offices at No. 100 Hudson street, New York City. Prof. Duff is a graduate of the Massachusetts Institute of Technology and a member of the faculty of the College of Pharmacy of Columbia University, where he is now giving lectures on food and drug inspection. He has had very extensive experience with packinghouse products from both the practical and scientific standpoint, and is familiar with the manufacture and uses of all by-products. For an extended period he was manager of a large cotton oil and fiber mill making many by-products from the cotton seed.

George H. Shaffer, the well-known Madison avenue butcher, has been busy for the last several days answering inquiries from other tradesmen as to the responsibility of men who have been calling on retail dealers and representing that they were commissioned to purchase supplies for a yacht owned by J. B. Haggin of No. 587 Fifth avenue, one of Mr. Shaffer's customers. In some instances the dealers have cashed bogus checks for the swindlers. The swindlers would tell dealers they had been engaged by Mr. Haggin or some other wealthy man to provision his yacht and give an order for several thousand dollars' worth of provisions. The caller would demand 10 per cent. commission. The swindler then remembered he had no money, but usually produced a check, which in some instances was cashed by the dealer, less the 10 per cent. commission, and the swindler went away.

Members of the Public Health Committee of the New York State Senate, which now has the notorious Brennan cold storage bill under consideration, visited New York last week to see for themselves the widely-heralded "evils" of the cold storage industry. The party visited the plants of the Bronx Refrigerating Company, the Empire, the Manhattan, the Brooklyn Bridge warehouse, the Merchant's Refrigerating Company's plant on North Moore and Beach streets, the Harrison street plant, and the Kings County plant in Brooklyn. The senators expressed their surprise at the extent of the plants and the completeness of the facilities, says the New York Produce Review, and they were evidently impressed by the sanitary conditions shown and the importance of the industry to the people. They could also see for themselves that the statements made by the trade as to the function of cold storage, as shown by the goods on hand, were true.

## DEATH OF OLDEST BUTCHER.

Jacob Randolph Reed, resident of Manhattan for the greater part of a century and said to be the oldest butcher in New York city, died of pneumonia last week at his home, No. 81 Morton street, in his ninety-eighth year. Born in Putnam county, N. Y., on a farm, he came to this city when a boy of ten, and after three years in the public schools he was apprenticed to his uncle, William Kelinger, a butcher in Essex Market. At the age of twenty-one he went into business for himself in the old Clinton Market, near Greenwich village.

For sixty years he was a general favorite with the patrons of the market, and there he made a small fortune. He was known for his benevolence to the needy. He had a slaughtering establishment in Barrow street, near Washington.

Mr. Reed was twice married and had thirteen children.

## WHY NEW YORK BUYS BOSTON FISH.

The B. F. Phillips Company of No. 7 T wharf, Boston, established over thirty-five years ago, is another illustration of what integrity and honorable business methods will accomplish. This firm, although over 230 miles from New York, is sending large weekly shipments of fish to many of our city butchers and fish men, and has been gradually increasing its already large interests by filling such orders promptly and conscientiously.

There must be a reason why good business men and shrewd buyers should patronize a Boston firm of fish dealers in preference to the many New York firms situated so conveniently to the New York buyer. One of the principal reasons is because of the fine quality of their halibut, Rockport steak cod and haddock. This old firm, founded by the elder Phillips, is now controlled by F. G., H. F. and G. W. Phillips, whose large fleet of fishing boats are daily unloaded at the "T" wharf in Boston, and are thus enabled to supply any quantity daily of absolutely fresh fish.

## NEW YORK TRADE RECORD

### BUTCHER, FISH AND OYSTER FIXTURES.

#### MANHATTAN MORTGAGES.

(R) means Renewal Mortgage.

Akelsberg, Henzel, 451 W. 52d st.; H. Brand. \$100.  
 Alfano, Thos., 63 Thompson st.; H. Brand. \$100.  
 Arosz, Jno., 428 E. 70th st.; P. Lesser. \$100.  
 Barons, Andrea, 449 E. 13th st.; H. Brand. \$100.  
 Bernstein, Morris, 126 E. 103d st.; H. Brand. \$75.  
 Berkowitz, Benil, 159 Orchard st.; H. Brand. \$150.  
 Cohen, Rose, 452 W. 125th st.; H. Brand. \$80.  
 Chinchin, Harry, 229 Monroe st.; H. Brand. \$100.  
 Chinchin, Nath., 252 Monroe st.; H. Brand. \$75.  
 Cavallaro, Giuseppe, 343 E. 85th st.; H. Brand. \$65.  
 Disano, Carlo, 306 E. 108th st.; H. Brand. \$50.  
 De Marco, Tony & French De Marco, 160 Thompson st.; H. Brand. \$125.  
 Davidson, Rubin, 14 E. 117th st.; H. Brand. \$100.  
 Domberg, David, 160 Attorney st.; H. Brand. \$25.  
 Erlbaum, Morris, 4000 3d ave.; H. Brand. \$50.  
 Fleischer, Herman, 124 Ave. C.; H. Brand. \$175.  
 Fisch, Josef, 86 Lewis st.; H. Brand. \$40.  
 Freund, Davis, 127 E. 102d st.; H. Brand. \$100.  
 Goldslag, Hyman, 163 Ludlow st.; H. Brand. \$80.  
 Gantner, A., 72 Columbia st.; Fred Lesser. \$100.  
 Hurwitz, Ber., 335 Carmine; H. Brand. \$95.  
 Heller, Max, 211 E. 105th st.; H. Brand. \$100.  
 Jablonsky, Sadie, 39 W. 114th st.; H. Brand. \$150.  
 Jacobson, Abr., 88 E. 111th st.; H. Brand. \$42.  
 Koff, Calvin, 123 Suffolk st.; H. Brand. \$100.  
 Katz, Davis, 143 Orchard st.; H. Brand. \$50.  
 Klein, Sam, 176 Clinton st.; H. Brand. \$70.  
 Kahlmowitz, Abe, 74 E. 115th st.; H. Brand. \$100.  
 Loebel, David, 54 Suffolk st.; H. Brand. \$150.  
 Levy, Sam, 39 Attorney st.; H. Brand. \$50.  
 Liederman, Morris, 434 E. 72d st.; J. Levy & Co. \$45.  
 Lowenthal, Ello, 94 Attorney st.; H. Brand. \$80.  
 Mandel, Isidor, 130 Ave. C.; H. Brand. \$200.  
 Mittelman, Emil, 342 E. 3d st.; H. Brand. \$58.  
 Mosener, Louis, 1566 Washington ave.; H. Brand. \$200.  
 Mandelbaum, Israel, 9 W. 137th st.; H. Brand. \$80.  
 Mabund, Ike, 340 E. 21st st.; H. Brand. \$100.

Muller, Chas., 772 Richmond Terrace, Richmond, L. I.; J. Haberman. \$100.  
 Martini, Giovanni & Margharita, 128 Baxter st. and 30 Roosevelt st.; Fred Lesser. \$100.  
 Ochs, Jacob, 343 E. 85th st.; H. Brand. \$65.  
 Pelligrino, Luigi, 423 10th ave.; H. Brand. \$100.  
 Potkin, Harris, 1380 Park ave.; H. Brand. \$100.  
 Ritter, Israel, 501 W. 133d st.; H. Brand. \$85.  
 Rae, Frank, 29 Stanton st.; H. Brand. \$85.  
 Roth, Josef L., 96 Willet st.; H. Brand. \$75.  
 Rockus, Wm. J., 318 E. 75th st.; Jos. Levy & Co. \$250.  
 Reingold, Sol., 278 Henry st.; H. Brand. \$40.  
 Schechter, Harry, 365 E. 4th st.; H. Brand. \$40.  
 Staynitta, Delio, 62 Oliver st.; H. Brand. \$80.  
 Schechter, Sol., 74 Stanton st.; H. Brand. \$100.  
 Schweitzer, M., 86 E. 107th st.; H. Brand. \$50.  
 Schwartz, Ignatz, 404 E. 74th st.; H. Brand. \$50.  
 Slove, Elias, 309 E. 95th st.; H. Brand. \$125.  
 Varesa, Salvatore, 118 Thompson st.; H. Brand. \$100.  
 Weinstein, Herm., 224 Delancey; H. Brand. \$38.  
 Walzman, Schuln., 206 Stanton st.; H. Brand. \$60.  
 Wagner, Wm., 508 Concord ave.; Fred Lesser. \$115.  
 Zanni, Bruto & Carlo Brazelli, 297 7th ave.; J. Levy & Co. \$100.  
 Zweben, B., 63 Ludlow st.; H. Brand. \$60.

## MANHATTAN BILLS OF SALE.

Daum, Mayer, 232 E. 121st st.; Sam Hoffman. \$190.  
 Gambino, Errico, 194 Bleecker st.; Giovanni Napoli. \$700.  
 Ginsburg, Sam'l, 580 Concord ave.; Fred Lesser. \$115.  
 Landgrebe, Wm., 477 Brook ave.; Frank Castellano. \$150.  
 Roth, Isaac, 47 Lenox ave.; Morris Fagenson. \$900.

## BROOKLYN MORTGAGES.

Ellen, Fannie, 825 Dumont ave.; Levy Bros. \$75.  
 Esposito, Giuseppe & Raffaele, 4202 5th ave.; Gustave Selner. \$40.  
 Finkelstein & Tanklowsky, 140 Harrison ave.; Herman Brand. \$150.  
 Gordon, Ady, 163 Sutter ave.; Herman Brand. \$120.  
 Goldin, Jos., 49 Osborn; ———. \$70.  
 Independent Beef Co., 1212 Kings Highway; Van Iderstine Co. \$170.  
 Lovarco, Jno., 103 Bergen; Julius Levy. \$100.  
 Morgenbesser, Jack & Philip Orlovsky, 684 Wythe ave.; Levy Bros. \$65.  
 Macorsky, Fishel, 728 Driggs ave.; Herman Brand. \$50.  
 Sender & Alinsky, 13th ave. and 39th; Jos. Rosenberg. \$120.  
 Sacks, Isaac, or Isaac Bedili, 143 5th ave.; Gustave Selner. \$50.  
 Sussel, Sam, 350 Williams ave.; Julius Levy. \$75.

## BROOKLYN BILLS OF SALE.

Barcia, Antonio, 103 Johnson; Jno. Lovarco. Nom.  
 Hirtz, Morris, 942 Manhattan ave.; Manuel Hirtz. Nom.  
 Kossman, Jos., Jr., 333 Evergreen ave.; Chas. Loschert. \$400.  
 Pesiri, Rocco, 2335 Atlantic ave.; Pietro Ricciardi. \$250.

## GROCERS, DELICATESSEN, HOTEL AND RESTAURANT FIXTURES.

## MANHATTAN MORTGAGES.

Anderson & Price Co., Breton Hall, S. E. cor. of Broadway and 86th st.; Title Guarantee & Trust Co. (R) \$50,000.  
 Baxter, Wm. F., 208 and 210 W. 56th st.; Hattie Taylor & Isabelle. \$3,900.  
 Gordan, Abr. & David, 873 Amsterdam ave.; Benj. Herman. (R) \$900.  
 Hallberg, Emilie; Stephen Hartwich. \$450.  
 Rosen, Harry, 1095 Park ave.; Lotta Heimler. \$750.  
 Brown, Mollie, 1666 Madison ave.; Leon Schwartz. \$400.  
 Bleich, Mayer, & Joe Wilder, 14 St. Marks place; \$1,000.  
 Evans, Chas. F. & Harry M. Wiant, 104 E. 125th st.; Robt. Hatch. \$550.  
 Feldman, Herm., 11 W. 26th st.; Isaac Schulman. \$410.  
 Fleisig, Meyer & Abr. Bergman, 280 Broome st.; Sam'l Ferkauf. \$325.  
 Hoffman, Geo., 1313 Broadway; Jno. L. Murray. (R) \$27,000.  
 Leibowitz, Louis & Jac Leibowitz, 324 Amsterdam ave.; B. Chinitz. \$2,500.  
 Peters, Hugo, 526 3d ave.; Aug. Pfenninger. \$500.  
 Pulman, Harry, 68 Forsyth st.; Sam'l Buchaler. \$400.  
 Rudner, Sam'l & Peter Roth, N. W. cor. 9th st. and 2d ave.; Adolph Flisser. \$500.

## MANHATTAN BILLS OF SALE.

Bronze Door, 33 W. 33d st.; Rob Bray. \$1.  
 Grinstein, Jac, 353 Greenwich st.; Frank Mucha. \$1.  
 Heimler, Lotta, 1095 Park ave.; Harry Rosen. \$100.  
 Kawaler, Hyman, 145 Forsyth st.; Jennie Kawaler. \$50.  
 Kleinman, Jos., 27 Market st.; Beckie Kleinman. \$250.  
 Michaels, Anna, 1553 Ave. A.; Herm. Krumme. \$1,600.  
 Waltweh, Jos., 175 Clinton st.; Chas. Gribin & M. Marquies. \$425.

## BROOKLYN MORTGAGES.

Harkjer, Louis, 90 Kent ave.; Ferrell & Ruth. \$350.  
 McConaghy, Geo. W., 33 Greenpoint ave.; L. Barth & Son. \$300.  
 Sritheoff, Holbe, 1310 Broadway; Chas. A. Tighe. \$3,000.  
 Yedlin, Esdor & Sigmond Schwartz, 723 Atlantic ave.; David Slominsky. \$900.

## BROOKLYN BILLS OF SALE.

Buhrfelnd, Diedrich, 280 De Kalb ave.; Wm. Beckman. \$1,575.  
 Shanel, Jas., 372 Throop ave.; Martha Shanel. Nom.  
 Savastano, Pasquale, 7816 5th ave.; Antonio Savastano. Nom.  
 Slominsky, David, 723 Atlantic ave.; Esdor Yedlin and ano. \$1,600.

## EXPERT TESTIMONY ON J-M PURE CORK SHEETS

There can be no greater proof of the efficiency of J-M Pure Cork Sheets than the following report recently received from Prof. C. L. Norton, a leading authority on heat measurements and steam engineering.

"The sheets of J-M Pure Compressed Cork were tested and found to be uniform in thickness, color, and weight. The average thickness was 2.03", the size 36 x 12", and weight 5.5 lbs. per sheet.

They were put through tests to determine the thermal conductivity. The average transmission through the sheets was 6.4 B. T. U. per square foot, per one inch thickness, per one degree difference in 24 hours. This gives J-M Pure Cork Sheets rank among the most efficient insulating materials."

We are prepared to furnish and install insulation for all classes of cold storage work, ice-making and refrigerating plants, breweries, packing houses, etc.

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## NEW YORK MARKET PRICES

## LIVE CATTLE.

Good to choice native steers	\$6.15@6.80
Good to fair native steers	5.00@6.10
Oxen and stags	3.50@5.00
Bulls and dry cows	2.00@5.65
Good to choice native steers one year ago	7.25@8.25

## LIVE CALVES.

Live veal calves, common to fair, per 100 lbs.	6.00@ 8.25
Live veal calves, culls, per 100 lbs.	@ 5.00
Live calves, Western, per 100 lbs.	5.00@ 7.00

## LIVE SHEEP AND LAMBS.

Live lambs, fair to prime	8.00@10.00
Live lambs, culls, per 100 lbs.	6.00@ 7.00
Live sheep, prime, per 100 lbs.	6.00@ 6.50
Live sheep, common to good	4.50@ 5.50
Live sheep, culls, per 100 lbs.	@ 3.50

## LIVE HOGS.

Hogs, heavy	@ 7.40
Hogs, medium	@ 7.55
Hogs, 140 lbs.	@ 7.80
Pigs	@ 8.00
Rough	6.40@ 7.00

## DRESSED BEEF.

## CITY DRESSED.

Choice native heavy	9½@10¼
Choice native light	9½@10¼
Common to fair native	9¼@ 9½

## WESTERN DRESSED BEEF.

Choice native heavy	9½@10
Choice native light	@ 9½
Native, common to fair	@ 9½
Choice Western, heavy	@ 9½
Choice Western, light	@ 9½
Common to fair Texas	9 @ 9½
Good to choice heifers	9 @ 9½
Common to fair heifers	@ 8½
Choice cows	@ 8½
Common to fair cows	@ 8
Common to fair oxen and stags	—@—
Fleshy Bologna bulls	7½@ 8

## BEEF CUTS.

	Western.	City.
No. 1 ribs	11½@12½	12 @12½
No. 2 ribs	10½@11	11 @11½
No. 3 ribs	8½@ 9	10 @10½
No. 1 loins	12 @13½	12½@13
No. 2 loins	11 @12½	11½@12½
No. 3 loins	10 @11	11 @11½
No. 1 rounds	9½@ 9½	@ 9½
No. 2 rounds	8½@ 9½	@ 9
No. 3 rounds	@ 8½	@ 8½
No. 1 chucks	8 @ 9	@ 8½
No. 2 chucks	@ 8	@ 8
No. 3 chucks	@ 8	@ 7½

## DRESSED CALVES.

Veals, city dressed, prime, per lb.	@13
Veals, good to choice, per lb.	@12
Western calves, choice	@12
Western calves, fair to good	@11
Western calves, common	@10

## DRESSED HOGS.

Hogs, heavy	@10
Hogs, 180 lbs.	@10½
Hogs, 160 lbs.	10½@10½
Hogs, 140 lbs.	@10½
Pigs	10½@11½

## DRESSED SHEEP AND LAMBS.

Lambs, choice, per lb.	@12½
Lambs, good	@11½
Sheep, choice	@10
Sheep, medium to good	@ 9
Sheep, culls	@ 8

## PROVISIONS.

## (Jobbing Trade.)

Smoked hams, 10 lbs. avg.	@14½
Smoked hams, 12 to 14 lbs.	@13
Smoked hams, 14 to 16 lbs. avg.	@12½
Smoked picnics, light	@10½
Smoked picnics, heavy	@10
Smoked shoulders	@13
Smoked bacon, boneless	15 @16
Smoked bacon (rib in)	14½@15

Dried beef sets	@18
Smoked beef tongue, per lb.	15 @16½
Pickled bellies, heavy	@12½

## FRESH PORK CUTS.

Fresh pork loins, city	@13
Fresh pork loins, Western	@12
Shoulders, city	@12
Shoulders, Western	@10½
Butts, regular	9½@10
Butts, boneless	@10½
Fresh hams, city	12½@13½
Fresh hams, Western	@12

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 50@65 lbs. cut	@ 80.00
Flat shin bones, avg. 40@50 lbs. cut, per 100 bones, per 2,000 lbs.	@ 55.00
Hooft, black, per ton	@ 35.00
Thigh bones, avg. 90@95 lbs. cut, per 100 bones, per 2,000 lbs.	@ 90.00
Horns, 7½ oz. and over, steers, first quality, per ton	@270.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues	75 @90c. a piece
Fresh cow tongues	45 @60c. a piece
Calves' heads, scalded	40 @45c. a piece
Sweetbreads, veal	30 @60c. a pair
Sweetbreads, beef	18 @25c. a pound
Calves' livers	30 @50c. a piece
Beef kidneys	7 @12c. a piece
Mutton kidneys	1½ @3c. a piece
Livers, beef	7 @8c. a pound
Oxtails	6 @7c. a piece
Hearts, beef	15 @18c. a piece
Rolls, beef	10 @12c. a pound
Tenderloin beef, Western	15 @25c. a pound
Lambs' fries	@ 8c. a pair
Extra lean pork trimmings	9 @10c. a pound
Blade meat	@ 9c. a pound

## BUTCHERS' FAT.

Ordinary shop fat	@ 3
Suet, fresh and heavy	@ 5½
Shop bones, per cwt.	@25

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	@90
Sheep, imp., medium, per bundle	@70
Sheep, imp., per bundle	@44
Sheep, imp., Russian Rings	@—
Sheep, domestic, wide, per bundle	@70
Sheep, domestic, medium, per bundle	@50
Sheep, domestic, narrow med., per bundle	@25
Hog, American, wide, free of salt, tcs. or bbls., per lb., f. o. b. New York	@73
Hog, extra narrow selected, per lb.	@—
Hog, in kegs, 1 cent over bbls. or tcs.	@—
Beef, rounds, per set, f. o. b. Chicago	@16½
Export rounds, per set, f. o. b. New York	@22
Beef rounds, per lb.	@ 4½
Beef, bungs, piece, f. o. b. New York	@11
Beef, bungs, per lb.	@10½
Beef middles, per set, f. o. b. New York	@60
Beef middles, per set, f. o. b. Chicago	@57
Beef, middles, per lb.	@13
Beef weasands, per 1,000, No. 1s.	@ 8½
Beef weasands, per 1,000, No. 2s.	@ 6

## SPICES.

	Whole.	Ground.
Pepper, Sing., white	14½	16½
Pepper, Sing., black	9½	11½
Pepper, Penang, white	13	15
Pepper, red Zanzibar	15	18
Allspice	6	8½
Coriander	5½	8½
Cloves	18	21
Mace	60	65

## SALTPETRE.

Crude	4½@ 5
Redned—Granulated	4½@ 5
Crystals	5½@ 6½
Powdered	5½@ 6½

## GREEN CALFSKINS.

No. 1 skins	@ .19
No. 2 skins	@ .17
No. 3 skins	@ .09

Branded skins	@ .12
Ticky skins	@ .12
No. 1 B. M. skins	@ .17
No. 2 B. M. skins	@ .15
No. 1, 12½-14	@2.10
No. 2, 12½-14	@1.85
No. 1 B. M., 12½-14	@1.85
No. 2 B. M., 12½-14	@1.80
No. 1 kips, 14-18	@2.30
No. 2 kips, 14-18	@2.05
No. 1 B. M. kips	@2.05
No. 2 B. M. kips	@1.80
No. 1, heavy kips, 18 and over	@2.90
No. 2, heavy kips, 18 and over	@2.65
Branded kips	@1.30
Heavy branded kips	@1.65
Ticky kips	@1.30
Heavy ticky kips	@1.65

## DRESSED POULTRY.

## FRESH KILLED.

Turkeys, dry-packed—	
Young hens and toms, avg. best	@20
Common	@16
Iced	@18
Fowls, dry packed—	
Western, boxes, 45-55 lbs. to doz.	@16
Western, dry-pkd., bbls., avg. best, 4 lb. avg.	@15½
Other Western, scalded, avg. best	@15½
Other Poultry, dry packed—	
Old Cocks, per lb.	@12
Squabs, prime, white, 10 lbs. to doz., per doz.	@4.75
Squabs, dark, per doz.	@1.75

## FROZEN.

Turkeys—	
Young toms, No. 1	@23
Young hens, No. 1	@22
Young toms, No. 2	@17
Young hens, No. 2	@16
Old hens	@21
Old toms	@20
Texas, No. 1	@18
Broilers—	
Milk fed, fancy, 24 lbs. under	@25
Milk fed, fancy, 25 to 30 lbs.	@21
Corn fed, fancy, 24 lbs. under	@22
Corn fed, fancy, 25 to 30 lbs.	@19
Roasters—	
Milk fed, fancy large	@18
Milk fed, fancy, 4 lbs.	@17
Corn fed, fancy large	@16
Corn fed, fancy, 4 lbs.	@15½

## LIVE POULTRY.

Chickens	14 @15
Fowls, per lb.	17 @17½
Roosters, per lb.	@ 9
Turkeys, per lb., prime	@13
Ducks, per lb., nearby	@18
Geese, per lb.	@10
Guinea Fowls, per pair	@60
Pigeons, per pair	@30

## BUTTER.

Creamery, Specials	@22
Creamery, Extras	20½@21
Process, Specials	17½@18
Process, Extras	@17

## EGGS.

Fresh gathered, selected extras	17½@18
Fresh gathered, storage packed, firsts	16½@17
Fresh gathered, northerly section, regular packed, firsts	15½@16
Fresh gathered, southerly sections, reg. pld., firsts	@15½
Fresh gathered, seconds	14½@14½
Fresh gathered, dirties, No. 1	14½@14½
Fresh gathered, dirties, No. 2	@14
Fresh gathered, checks	13½@14
Duck eggs, Baltimore, per doz.	@33
Duck eggs, Virginia, per doz.	@32
Duck eggs, Western, per doz.	@30
Duck eggs, Kentucky and Tenn., per doz.	@31
Duck eggs, far Southern, per doz.	@28
Goose eggs, per doz.	@65

## FERTILIZER MARKETS.

## BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton	23.00 @23.50
Bone meal, raw, per ton	25.50 @26.00
Hoeft meal, per unit, Chicago	2.80 @ 2.82½
Dried blood, West, high grade, fine, f. o. b. Chicago	@ 3.27½
Nitrate of soda—spot	2.10 @ 2.12½
Bone black, discard, sugar house del. New York	20.00 @25.00
Dried blood, N. Y., 12@13 per cent. ammonia	3.30 @ 3.35
Tankage, 11 and 15 p. c. f. o. b. Chicago	2.87½ @ 10c.
Garbage tankage, f. o. b. New York	@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, New York (nominal)	3.35 and 10c.
Wet, acidulated, 6 p. c. ammonia per ton, f. o. b. factory	2.40 and 35c.
Sulphate ammonia gas, for shipment, per 100 lbs., guar. 25%	@ 3.15
Sulphate ammonia gas, per 100 lbs., spot, guar. 25%	@ 3.15
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston	6.50 @ 7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	3.50 @ 3.75
The same, dried	3.75 @ 4.00



